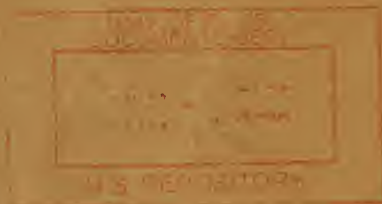


Regulations Governing the Meat Inspection of the United States Department of Agriculture

Effective November 1, 1922
And Amendments 1 to 15 Inclusive



UNITED STATES
DEPARTMENT OF AGRICULTURE

Regulations Governing
the Meat Inspection of the United States
Department of Agriculture

EFFECTIVE NOVEMBER 1, 1922

Issued under authority conferred on the Secretary of Agriculture by the Act of Congress approved June 30, 1906 (34 Stat., 674-679), the Act of Congress approved March 4, 1907 (34 Stat., 1260-1265), the Act of Congress approved October 3, 1913 (38 Stat., 114, 152, 159), and the Act of Congress approved July 24, 1919 (41 Stat., 234 to 241)



UNITED STATES
GOVERNMENT PRINTING OFFICE
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U. S. DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., September 1, 1922.

Under the authority conferred upon the Secretary of Agriculture by the act of Congress approved June 30, 1906, entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June thirtieth, nineteen hundred and seven" (34 United States Statutes at Large, pages 674 to 679), by the act of Congress approved March 4, 1907, entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June thirtieth, nineteen hundred and eight" (34 United States Statutes at Large, pages 1260 to 1265), by the act of Congress approved October 3, 1913, entitled "An act to reduce tariff duties and to provide revenue for the Government, and for other purposes" (38 United States Statutes at Large, pages 114, 152, 159), and by the act of Congress approved July 24, 1919, entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June thirtieth, nineteen hundred twenty" (41 United States Statutes at Large, pages 234 to 241), the following regulations are hereby made, which for purposes of identification are designated as B. A. I. Order 211 (Revised), and shall become and be effective on and after November 1, 1922, and thereupon shall supersede B. A. I. Order 211, dated July 15, 1914, and all amendments thereto.

HENRY C. WALLACE,
Secretary.

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[PUBLIC LAW 602—77TH CONGRESS]

[CHAPTER 403—2D SESSION]

[H. J. Res. 315]

JOINT RESOLUTION

To authorize the Secretary of Agriculture to provide Federal meat inspection during the present war emergency in respect of meat-packing establishments engaged in intrastate commerce only, in order to facilitate the purchase of meat and meat food products by Federal agencies, and for other purposes.

Resolved by the Senate and House of Representatives of the United States of America in Congress assembled, That upon application for Federal inspection by any slaughtering, meat-canning, salting, packing, rendering, or similar establishment which is not subject to the provisions of law, as amended, known as the Meat Inspection Act, which follow the subheading "For Meat Inspection" under the heading "Bureau of Animal Industry" in the Act entitled "An Act making appropriations for the Department of Agriculture for the fiscal year ending June thirtieth, nineteen hundred and eight", approved March 4, 1907, the Secretary of Agriculture is authorized to cause to be made the same or similar examinations and inspections and cause such other action to be taken in respect of the soundness, healthfulness, wholesomeness, and fitness for human food of meat and meat food products as would be made or taken if meat and meat food products from such establishment were to be used, transported, or sold in interstate or foreign commerce.

SEC. 2. (a) The Secretary of Agriculture is authorized and directed, insofar as may be practicable, to carry out the provisions of this Act through the existing officers, employees, and facilities through which he carries out the provisions of the Meat Inspection Act, as amended.

(b) The Secretary of Agriculture is authorized to prescribe such regulations as may be necessary in order to carry out the provisions of this Act.

(c) The Secretary of Agriculture is authorized to employ persons without regard to the Civil Service Act, as amended, and subsection 6 of section 6 of the Classification Act of 1923, as amended, provided that any persons so employed shall be regarded as holding war-service appointments, under Executive Order 9063.

SEC. 3. There is hereby authorized to be appropriated for the fiscal year ending June 30, 1943, and each fiscal year thereafter, such amounts as may be necessary to carry out the provisions of this Act.

SEC. 4. This Act shall cease to be in effect six months after the termination of the present war.

Approved, June 10, 1942.



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REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE.

REGULATION 1. DEFINITIONS.

SECTION 1. For the purposes of these regulations the following words, phrases, names, and terms shall be construed, respectively, to mean—

Paragraph 1. The meat-inspection act, or act of June 30, 1906, or act of Congress of June 30, 1906: "An act making appropriations for the Department of Agriculture for the fiscal year ending June thirtieth, nineteen hundred and seven," approved June 30, 1906 (34 United States Statutes at Large, pages 674 to 679), as reenacted by "An act making appropriations for the Department of Agriculture for the fiscal year ending June thirtieth, nineteen hundred and eight," approved March 4, 1907 (34 United States Statutes at Large, pages 1260 to 1265).

Paragraph 2. The imported-meat act: The "free list" clause and paragraph 545 of an act entitled "An act to reduce tariff duties and to provide revenue for the Government, and for other purposes," approved October 3, 1913 (38 United States Statutes at Large, pages 114, 152, 159).

Paragraph 3. The food and drugs act: "An act for preventing the manufacture, sale, or transportation of adulterated or misbranded or poisonous or deleterious foods, drugs, medicines, and liquors, and for regulating traffic therein, and for other purposes," approved June 30, 1906 (34 United States Statutes at Large, pages 768 to 772), as amended by "An act to amend section eight of the food and drugs act approved June thirtieth, nineteen hundred and six," approved August 23, 1912 (37 United States Statutes at Large, pages 416 and 417), by "An act to amend section eight of an act entitled 'An act for preventing the manufacture, sale, or transportation of adulterated or misbranded or poisonous or deleterious foods, drugs, medicines, and liquors, and for regulating traffic therein, and for other purposes,' approved June thirtieth, nineteen hundred and six," approved March 3, 1913 (37 United States Statutes at Large, page 732), and by the act of Congress approved July 24, 1919, entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June 30, 1920" (41 United States Statutes at Large, page 271).

Paragraph 4. The department: The United States Department of Agriculture.

Paragraph 5. Bureau: The Bureau of Animal Industry of the United States Department of Agriculture.

Paragraph 6. Inspector: An inspector of the Bureau of Animal Industry.

Paragraph 7. Bureau employees: Inspectors and all other individuals employed in the Bureau of Animal Industry who are author-

ized by the chief of bureau to do any work or perform any duty in connection with meat inspection.

Paragraph 8. Official establishment: Any slaughtering, meat canning, curing, smoking, salting, packing, rendering, or other similar establishment at which inspection is maintained under these regulations.

Paragraph 9. Official station: One or more official establishments included under a single supervision.

Paragraph 10. "Inspected and passed," or "U. S. inspected and passed," or "U. S. inspected and passed under the act of Congress of June 30, 1906," or "U. S. inspected and passed by Department of Agriculture," or any authorized abbreviations thereof: That the carcasses, parts of carcasses, meat, meat products, or meat food products so marked have been inspected and passed under these regulations, and that at the time they were inspected, passed, and so marked they were found to be sound, healthful, wholesome, and fit for human food.

Paragraph 11. "U. S. passed for sterilization": That the carcasses and parts of carcasses so marked have been inspected and passed on condition that they be rendered into lard or tallow as prescribed by Regulation 15 or otherwise sterilized by methods approved by the chief of bureau.

Paragraph 12. "U. S. inspected and condemned," or any authorized abbreviation thereof: That the carcasses, parts of carcasses, meat, meat products, or meat food products so marked are unsound, unhealthful, unwholesome, or otherwise unfit for human food.

Paragraph 13. "U. S. retained": That the article so marked is held for further examination by an inspector to determine its disposal.

Paragraph 14. "U. S. suspect," or any authorized abbreviation thereof: That the animal so marked is suspected of being affected with a disease or condition which may require its condemnation, in whole or in part, when slaughtered, and is subject to further examination by an inspector to determine its disposal.

Paragraph 15. "U. S. condemned": That the animal so marked has been inspected and found to be immature, or in a dying condition, or to have died otherwise than by slaughter, or to be affected with any other condition or with any disease that will require condemnation of its carcass.

Paragraph 16. "U. S. refused entry": That the article so marked, offered for importation, contains a preservative not permitted by these regulations, but contains no substance in conflict with the laws of the foreign country from which exported, and has not been found to be otherwise unsound, unhealthful, unwholesome, or unfit for human food.

Paragraph 17. Inspection legend: A mark, or a statement, authorized by these regulations, on an article or on the container of an article, indicating that the article has been inspected and passed for food by an inspector.

Paragraph 18. Carcass: All parts, including viscera, of a slaughtered animal that are capable of being used for human food.

Paragraph 19. Primal parts: The usual sections, cuts, or parts of the dressed carcass commonly known in the trade, such as sides, quarters, shoulders, hams, backs, bellies, beef tongues, and beef livers, before they have been cut, shredded, or otherwise subdivided preliminary to use in the manufacture of meat food products.

Paragraph 20. Meat product: Any edible part of the carcass of any cattle, sheep, swine, or goat, which is not manufactured, cured, smoked, processed, or otherwise treated: *Provided*, That for labeling purposes the terms "meat," "meat products," or "meat by-products," shall be construed as these terms are described in paragraph 5 of section 9 of Regulation 17.

Paragraph 21. Meat food product: Any article of food or any article which enters into the composition of food for human consumption, which is derived or prepared, in whole or in part, from any portion of the carcass of any cattle, sheep, swine, or goat, if such portion is all or a considerable and definite portion of the article, except such articles as organotherapeutic substances, meat juice, meat extract, and the like, which are only for medicinal purposes and are advertised only to the medical profession.

Paragraph 22. Meat and products: Carcasses, parts of carcasses, meat, products, food products, meat products, and meat food products of, or derived from, cattle, sheep, swine, and goats, which are capable of being used as food by man.

Paragraph 23. Meat or product: Any part or all of meat and products.

Paragraph 24. Immediate container, or true container: The unit can, pot, tin, canvas, or other receptacle or covering in which any meat or product is customarily delivered to consumers.

Paragraph 25. Shipping container, or outside container: The box, bag, barrel, crate, or other receptacle or covering inclosing any meat or product packed in two or more immediate or true containers.

Paragraph 26. Person: Natural persons, individuals, firms, partnerships, corporations, companies, societies, and associations, and every agent, officer, or employee of any thereof. This term shall import both the plural and the singular as the case may be.

Paragraph 27. Subsidiary: Any individual, firm, partnership, corporation, company, or association, in whose name any business is done, controlled, or owned, in whole or in part, directly or indirectly, by another.

SECTION 2. Labels which bear the legend "Inspected and passed under the provisions of (or according to) the act of Congress of June 30, 1906," may be authorized by the Secretary of Agriculture to be used for a limited time in lieu of labels bearing the phrase "U. S. inspected and passed by Department of Agriculture" on products containing no imported meats or meat products, provided such labels have been previously approved and conform to existing regulations in all other respects, and that it is shown to the satisfaction of the department that continuance of the use of such labels is equitable and is rendered necessary in order to utilize stocks of labels prepared prior to November 1, 1914.

REGULATION 2. SCOPE OF INSPECTION.

SECTION 1. Every establishment in which cattle, sheep, swine, or goats are slaughtered for transportation or sale as articles of interstate or foreign commerce, or in which carcasses, parts of carcasses, meat, meat products, or meat food products of, or derived from, cattle, sheep, swine, or goats are, wholly or in part, canned,

cured, smoked, salted, packed, rendered, or otherwise prepared for transportation or sale as articles of interstate or foreign commerce which are capable of being used as food for man, shall have inspection under these regulations, except as expressly exempted by Regulation 4 or as provided in Regulation 28 of these regulations.

SECTION 2. All cattle, sheep, swine, and goats and all meat and products entering an establishment at which inspection is required by these regulations, and all meat and products prepared, in whole or in part, therein, shall be inspected, handled, prepared, and marked as required by these regulations.

SECTION 3. Every establishment in which horses are slaughtered for transportation or sale as articles of interstate or foreign commerce, or in which carcasses, parts of carcasses, meat, meat products, or meat food products of, or derived from, horses are, wholly or in part, canned, cured, smoked, salted, packed, rendered, or otherwise prepared for transportation or sale as articles of interstate or foreign commerce which are capable of being used as food for man, shall have inspection in accordance with the terms prescribed in Regulation 29, of these regulations.

REGULATION 3. ORGANIZATION OF FORCE.

SECTION 1. Meat inspection is conducted, under the direction of the Secretary of Agriculture, by the Bureau of Animal Industry. All permanent employees engaged in the work of meat inspection are appointed upon certification of the United States Civil Service Commission that they have passed the examination prescribed by that commission. These employees are classified as shown in the following sections of this regulation. Promotions are made on the basis of efficiency, deportment, and length of service.

SECTION 2. Inspectors in charge. These are inspectors assigned to supervise and perform official work at each official station. Such employees report directly to the chief of bureau and are chosen by reason of their fitness for responsibility as determined by their records in the service. At stations where slaughtering is conducted, only veterinary inspectors are placed in charge.

SECTION 3. Veterinary inspectors. All applicants examined for these positions must be graduates of veterinary colleges, accredited by the United States Civil Service Commission. Veterinary inspectors make all final post-mortem examinations, enforce the sanitary requirements in their respective departments, and perform various other duties under the direction of the inspector in charge.

SECTION 4. Traveling veterinary inspectors. These employees inspect official stations and the conduct of operations and ascertain whether the regulations and instructions governing meat inspection are properly observed. They also confer with and instruct bureau employees with a view to uniformity and efficiency of the service, and report thereon, with recommendations, to the chief of bureau.

SECTION 5. Laboratory inspectors. These employees possess technical education and training in the microscopical and chemical examination of meat and products, and their inspections are conducted in laboratories located at various slaughtering centers. Pathological

laboratories are also maintained to which diseased specimens may be sent, when necessary, for diagnosis.

SECTION 6. Lay inspectors. These employees are laymen who assist veterinary inspectors in ante-mortem and post-mortem inspections, supervise the curing, canning, packing, and other preparation, handling, and marking of meat and products, examine such articles to detect unsound or unfit conditions, assist in the enforcement of sanitary requirements, and perform various other duties.

REGULATION 4. APPLICATIONS FOR INSPECTION OR EXEMPTION; RETAIL BUTCHERS, RETAIL DEALERS, AND FARMERS; DECLARATIONS FOR INEDIBLE-PRODUCTS ESTABLISHMENTS.

SECTION 1. Paragraph 1. The proprietor or operator of each establishment of the kind specified in section 1 of Regulation 2 shall make application to the Secretary of Agriculture for inspection or for exemption from inspection. Every application under this regulation shall be made on a form furnished by the Bureau of Animal Industry, Washington, D. C. In cases where inspection or exemption is already in effect, new applications for inspection or exemption shall not be required. In cases of change of ownership or change of location, a new application shall be made.

Paragraph 2. Triplicate copies of complete drawings, consisting of floor plans, elevations, and sections, properly drawn to scale, and of specifications, including plumbing and drainage, of plants shall accompany, and the prints or diagrams required by section 2 of Regulation 13 should accompany, applications for inspection.

Paragraph 3. Each application shall specify the names and addresses of all the applicant's subsidiaries doing any of the business described in section 1 of Regulation 2 and the location of each establishment of such subsidiaries. Each subsidiary making an application shall specify the name and address of the person, firm, corporation, or association of which it is a subsidiary.

Paragraph 4. Notice in writing shall be given to each applicant granted inspection, specifying the establishment to which the same applies.

Paragraph 5. Inspection or exemption may be refused, or if granted may be revoked, for any false statement in the application therefor.

SECTION 2. Retail butchers and retail dealers in meat and meat food products, supplying their customers, upon making application, pursuant to section 1 of this regulation, may be exempted from inspection. To each one so exempted a numbered certificate of exemption shall be furnished for use with transportation agencies to procure the movement of his products in interstate or foreign commerce. No certificate shall be issued unless all the premises on which the products are prepared and handled are maintained in a sanitary condition. Failure by certificate holders to maintain sanitary conditions or to conform to such of these regulations as apply to them shall be cause for withdrawal of exemption and the cancellation of certificates. Such exempted establishments shall conform to the same regulations as govern official establishments in regard to labeling and the use of dyes, chemicals, and preservatives

SECTION 3. No holder of a certificate of exemption shall use the same for any purpose except for making shipments in supplying his own customers.

SECTION 4. The carcasses and products of animals slaughtered by any farmer on the farm, provided they can be identified as such and are sound, healthful, wholesome, and fit for human food, and otherwise meet the requirements of these regulations, may be transported in interstate or foreign commerce under the provisions of section 8 of Regulation 25. In order to procure the transportation of such products, a farmer need not apply for exemption from inspection.

SECTION 5. Inspectors shall make inspections to ascertain whether any of these regulations applying to retail butchers, retail dealers, farmers, or other persons have been violated.

REGULATION 5. OFFICIAL NUMBERS AND INAUGURATION AND WITHDRAWAL OF INSPECTION.

SECTION 1. *Paragraph 1.* To each establishment granted inspection an official number shall be assigned. Such number shall be used to identify all inspected and passed meat and products prepared in the establishment.

Paragraph 2. Two or more official establishments under the same ownership or control may be granted the same official number, provided a serial letter is added in each case to identify each establishment and the products thereof.

Paragraph 3. No meat or products shall be handled or prepared in an official establishment for a subsidiary of the proprietor or operator, nor shall any article handled or prepared therein be sold or transported in interstate or foreign commerce by or in the name of a subsidiary of the proprietor or operator, unless such subsidiary is named in an application of the establishment for inspection, and is granted inspection in such establishment, under these regulations.

SECTION 2. *Paragraph 1.* Each official establishment shall be separate and distinct from any unofficial establishment in which any meat or product is handled.

Paragraph 2. Inspection shall not be inaugurated in any building any part of which is used as living quarters, unless the part for which inspection is requested shall be so constructed that the floors, walls, and ceilings are of solid concrete, brick, or similar material, and the floors, walls, and ceilings are without opening that directly or indirectly communicates with any part of the building used as living quarters.

SECTION 3. Inspection shall not be begun if an establishment is not in a sanitary condition nor unless the establishment provides and agrees to maintain adequate facilities for conducting such inspection.

SECTION 4. When an application for inspection is granted, the inspector in charge shall, at or prior to the inauguration of inspection, inform the proprietor or operator of the establishment of the requirements of these regulations. If the establishment, at the time inspection is inaugurated, contains any meat or product which has not theretofore been inspected, passed, and marked in compliance with these regulations, the identity of the same shall be maintained and it shall not be transported or offered for transportation in interstate or foreign commerce, or otherwise dealt with, as inspected and

passed under these regulations. The establishment shall adopt and enforce all necessary measures, and shall comply with all such directions as the inspector in charge may prescribe, for carrying out the purposes of this section.

SECTION 5. Inspection may be withdrawn from any official establishment which violates or fails to comply with any provision of the meat-inspection act or of these regulations.

SECTION 6. Inspectors and other bureau employees shall report to the inspector in charge all violations and failures under section 5 of this regulation of which they have knowledge, and the inspector in charge shall report the same to the chief of bureau.

REGULATION 6. ASSIGNMENT OF BUREAU EMPLOYEES.

SECTION 1. The chief of bureau shall designate an inspector in charge of the inspection at each official station, and assign to said inspector such assistants as may be necessary.

SECTION 2. For the purpose of any examination or inspection, bureau employees shall have access at all times, by day or night, whether the establishment is operated or not, to every part of any official establishment to which they are assigned.

SECTION 3. Each bureau employee will be furnished with a numbered official badge, which he shall not allow to leave his possession, and which he shall wear in such manner and at such times as the chief of the bureau may prescribe. This badge shall be sufficient identification to entitle him to admittance at all regular entrances and to all parts of the establishment and premises to which he is assigned, and to any place, at any time, for the purpose of making an inspection pursuant to section 3 of Regulation 23.

SECTION 4. No bureau employee shall be detailed for duty at an establishment where any member of his family is employed by the establishment, nor shall any inspector in charge or other employee acting in a supervisory capacity be continued on duty at an official station where any member of his family is employed by any establishment under his jurisdiction. Bureau employees are forbidden to solicit, for any person, employment at any official establishment, or by any officer, manager, or employee thereof.

REGULATION 7. FACILITIES FOR INSPECTION.

SECTION 1. Office room, including light, heat, and janitor service, shall be provided by official establishments, rent free, for the exclusive use, for official purposes, of the inspector and other bureau employees assigned thereto. The room or rooms set apart for this purpose shall meet with the approval of the inspector in charge and shall be conveniently located, properly ventilated, and provided with lockers suitable for the protection and storage of bureau supplies and with facilities suitable for the dressing of bureau employees.

SECTION 2. Each official establishment shall inform the inspector in charge, or his assistant, when work in each department has been concluded for the day, and of the day and hour when work will be resumed therein. Whenever any meat or product is to be overhauled or otherwise handled in an official establishment during unusual hours, the establishment shall, a reasonable time in advance, notify

the inspector in charge, or his assistant, of the day and hour when such work will be commenced, and such articles shall not be so handled except after such notice has been given. No department of an official establishment shall be operated except under the supervision of a bureau employee. All slaughtering of animals and preparation of meat and products shall be done within reasonable hours, and with reasonable speed, the facilities of the establishment being considered. No shipment of any meat or product shall be made from an official establishment until after due notice has been given to the inspector in charge or his assistant.

SECTION 3. When one inspector is detailed to conduct the work at two or more official establishments where few animals are slaughtered or where but a small quantity of any meat or product is prepared, the inspector in charge may designate the hours during which such establishment may be operated.

SECTION 4. No work shall be performed at official establishments during any day on which such work is prohibited by the law of the State, or Territory, or District of Columbia in which the establishment is located. However, the department requires that it be judicially determined that such work is so prohibited.

SECTION 5. When required by the chief of bureau or the inspector in charge, the following facilities and conditions, and such others as may be essential to efficient conduct of inspection, shall be provided by each official establishment:

(a) Satisfactory pens, equipment, and assistants for conducting ante-mortem inspection and for separating, marking, and holding apart from passed animals those marked "U. S. suspect" and those marked "U. S. condemned."

(b) Sufficient natural light, and abundant artificial light at times of the day when natural light may not be adequate, at places for inspection. Such places shall be kept sufficiently free of steam and vapors for inspection to be properly made.

(c) Racks, receptacles, or other suitable devices for retaining such parts as the head, tongue, tail, thymus gland, and viscera, and all parts and blood to be used in the preparation of meat food products or medical products, until after the post-mortem examination is completed, in order that they may be identified in case of condemnation of the carcass; equipment, trucks, and receptacles for the handling of viscera of slaughtered animals so as to prevent contact with the floor; trucks, racks, marked receptacles, tables, or other necessary equipment for the separate and sanitary handling of carcasses or parts passed for sterilization.

(d) Tables, benches, and other equipment on which inspection is performed, of such design, material, and construction as to enable bureau employees to conduct their inspection in a ready, efficient, and cleanly manner.

(e) Sanitary, water-tight metal trucks or receptacles for holding and handling diseased carcasses and parts; such trucks or receptacles to be marked in a conspicuous manner with the phrase "U. S. condemned," in letters not less than 2 inches high, and, when required by the inspector in charge, to be equipped with facilities for locking or sealing.

(f) Adequate arrangements, including disinfectants, for cleansing and disinfecting hands, for sterilizing all implements used in dress-

ing diseased carcasses, and for disinfecting hides, floors, and such other articles and places as may be contaminated by diseased carcasses or otherwise.

(g) In establishments in which slaughtering is done, rooms, compartments, or specially prepared open places, to be known as "final inspection places," at which the final inspection of retained carcasses shall be conducted. Final inspection places shall be sufficient in size and their rail arrangement and other equipment shall be adequate to prevent carcasses and parts, passed for food or sterilization, from being contaminated by contact with condemned carcasses or parts. They shall be equipped with hot water, stationary washstands, sanitary tables, and other apparatus essential to a ready, efficient, and sanitary conduct of the inspection. The floors shall be of sanitary construction and shall have proper sewer connections, and when the final inspection place is part of a larger floor it shall be separated by a curb and railing.

(h) In each establishment at which any condemned article is held until a day subsequent to its condemnation, a suitably located room or compartment in which the same shall be placed. This room or compartment shall be secure, rat proof, and susceptible of being kept clean, including a sanitary disposal of the floor liquids. It shall be equipped for secure locking, and shall be held under a lock furnished by the department, the key of which shall not leave the custody of a bureau employee. The door or doors of such room or compartment shall be conspicuously marked with the phrase "U. S. condemned," in letters not less than 2 inches high.

(i) Rooms, compartments, and receptacles in such number and in such locations as the needs of the inspection in the establishment may require, in which carcasses and products may be held for further inspection. These shall be equipped for secure locking and shall be held under locks furnished by the department, the keys of which shall not leave the custody of bureau employees. Every such room, compartment, or receptacle shall be conspicuously marked with the phrase "U. S. retained," in letters not less than 2 inches high.

(j) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles in accordance with these regulations. Tanks which, under these regulations, must be sealed shall be properly equipped for sealing as may be specified by the chief of bureau.

(k) Docks and receiving rooms, to be designated by the establishment, with the approval of the inspector in charge, for the receipt and inspection of all meat and products as provided in section 4 of Regulation 18.

(l) Suitable lockers in which brands bearing the inspection legend shall be kept when not in use. All such lockers shall be equipped for locking with locks to be supplied by the department, the keys of which shall not leave the custody of bureau employees.

SECTION 6. Inspectors shall furnish their own implements, such as knives, steels, and triers, for conducting inspection, and shall cleanse their hands and implements as prescribed by paragraph 8 of section 7 of Regulation 8.

REGULATION 8. SANITATION.

SECTION 1. Prior to the inauguration of inspection, an examination of the establishment and premises shall be made by a bureau employee and the requirements for sanitation and the necessary facilities for inspection specified.

SECTION 2. Triplicate copies of complete drawings, consisting of floor plans, elevations, and sections, properly drawn to scale, and of specifications, including plumbing and drainage, for remodeling plants of official establishments and for new structures, shall be submitted to the chief of bureau in advance of construction.

SECTION 3. *Paragraph 1.* Official establishments, establishments at which market inspection is conducted, and premises on or in which any meat or product is prepared or handled by or for persons to whom certificates of exemption have been issued, shall be maintained in sanitary condition, and to this end the requirements of paragraphs 2 to 8, inclusive, of this section shall be complied with.

Paragraph 2. There shall be abundant light, both natural and artificial, and sufficient ventilation for all rooms and compartments, to insure sanitary condition.

Paragraph 3. There shall be an efficient drainage and plumbing system for the establishment and premises, and all drains and gutters shall be properly installed with approved traps and vents.

Paragraph 4. The water supply shall be ample, clean, and potable, with adequate facilities for its distribution in the plant. Every establishment shall make known, and whenever required shall afford opportunity for inspection of, the source of its water supply and the location and character of its reservoir and storage tanks.

Paragraph 5. The floors, walls, ceilings, partitions, posts, doors, and other parts of all structures shall be of such materials, construction, and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be kept water-tight. The rooms and compartments used for edible products shall be separate and distinct from those used for inedible products.

Paragraph 6. The rooms and compartments in which any meat or product is prepared or handled shall be free from odors from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank and fertilizer rooms, and stables.

Paragraph 7. Every practicable precaution shall be taken to keep establishments free of flies, rats, mice, and other vermin. The use of poisons for any purpose in rooms or compartments where any unpacked meat or product is stored or handled is forbidden, except under such restrictions and precautions as the chief of bureau may prescribe. The use of bait poisons in hide cellars, inedible compartments, outbuildings, or similar places, or in storerooms containing canned or tierced products is not forbidden, but so-called rat viruses shall not be used in any part of an establishment or the premises thereof.

Paragraph 8. Dogs shall not be admitted into official establishments.

SECTION 4. Adequate sanitary facilities and accommodations shall be furnished by every official establishment. Of these the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals, sufficient in number, ample in size, conveniently located, provided with windows to admit direct, natural light, properly ventilated, and meeting all requirements as to sanitary construction and equipment. These shall be separate from the rooms and compartments in which meat and products are prepared, stored, or handled. Where both sexes are employed, separate facilities shall be provided.

(b) Modern lavatory accommodations, including running hot and cold water, soap, towels, etc. These shall be placed in or near toilet and urinal rooms and also at such other places in the establishment as may be essential to assure cleanliness of all persons handling any meat or product.

(c) Properly located facilities for disinfecting and cleansing utensils and hands of all persons handling any meat or product.

(d) Cuspidors of such shape as not readily to be upset and of such material as to be readily disinfected. They shall be sufficient in number and accessibly placed in all rooms and places designated by the inspector in charge, and all persons who expectorate shall be required to use them.

SECTION 5. Equipment and utensils used for preparing, processing, and otherwise handling any meat or product shall be of such materials and construction as will make them susceptible of being readily and thoroughly cleaned and such as will insure strict cleanliness in the preparation and handling of all meat and products. Trucks and receptacles used for inedible products shall bear some conspicuous and distinctive mark and shall not be used for handling edible products.

SECTION 6. Rooms, compartments, places, equipment, and utensils used for preparing, storing, or otherwise handling any meat or product, and all other parts of the establishment, shall be kept clean and sanitary.

SECTION 7. *Paragraph 1.* Operations and procedures involving the preparation, storing, or handling of any meat or product shall be strictly in accord with cleanly and sanitary methods.

Paragraph 2. Rooms and compartments in which inspections are made and those in which animals are slaughtered or any meat or product is processed or prepared shall be kept sufficiently free of steam and vapors to enable bureau employees to make inspections and to insure cleanly operations. The walls and ceilings of rooms and compartments under refrigeration shall be kept reasonably free from moisture.

Paragraph 3. Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands of grease, immerse them in a prescribed disinfectant, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed in boiling water or in a prescribed disinfectant, followed by rinsing in clean water. The employees of the establishment who handle any meat or product shall keep their hands clean, and in all cases after visiting the toilet rooms or urinals shall wash their hands before handling any meat or product or implements used in the preparation of the same.

Paragraph 4. Aprons, frocks, and other outer clothing worn by persons who handle any meat or product shall be of material that is readily cleansed, and only clean garments shall be worn. Knife scabbards shall be kept clean.

Paragraph 5. Such practices as spitting on whetstones, placing skewers or knives in the mouth, inflating lungs or casings, or testing with air from the mouth such receptacles as tierces, kegs, casks, and the like, containing or intended as containers of any meat or product, are prohibited. Only mechanical means may be used for testing. Care shall be taken to prevent the contamination of meats and products with perspiration.

SECTION 8. The wagons and cars in which any meat or product is transported shall be kept in a clean and sanitary condition. Wagons used in transferring loose meat and products between official establishments shall be closed or so covered that the contents shall be kept clean.

SECTION 9. *Paragraph 1.* Second-hand tubs, barrels, and boxes intended for use as containers of any meat or product shall be inspected when received at the establishment and before they are cleaned. Those showing evidence of misuse rendering them unfit to serve as containers for food products shall be rejected. The use of those showing no evidence of previous misuse may be allowed after they have been thoroughly and properly cleaned. Steaming, after thorough scrubbing and rinsing, is essential to cleaning tubs and barrels.

Paragraph 2. Interiors of tank cars about to be used for the transportation of any meat food products shall be carefully inspected for cleanliness even though the last previous content was edible. Lye and soda solutions used in cleaning must be thoroughly removed by rinsing with clean water. In their examinations bureau employees shall enter the tank with a light and examine all parts of the interior.

SECTION 10. *Paragraph 1.* All operating and storage rooms and departments of official establishments used for inedible products shall be maintained in acceptably clean condition. The outer premises of every official establishment, embracing docks and areas where cars and wagons are loaded, and the driveways, approaches, yards, pens, and alleys, shall be properly drained and kept in clean and orderly condition. All catch basins on the premises shall be of such construction and location and be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. The accumulation on the premises of establishments of any material in which flies may breed, such as hog hair, bones, paunch contents, or manure, is forbidden. No nuisance shall be allowed in any establishment or on its premises.

SECTION 11. *Paragraph 1.* No establishment shall employ, in any department where any meat or meat product is handled or prepared, any person affected with tuberculosis or other communicable disease.

Paragraph 2. Equines owned or used by official establishments on the premises thereof shall be free of diseases communicable to man. Inspectors will be alert for the detection of such diseases in work stock on the premises of official establishments.

SECTION 12. When necessary, bureau employees shall attach a "U. S. rejected" tag to any equipment or utensil which is insanitary, or the use of which would be in violation of these regulations.

No equipment or utensil so tagged shall again be used until made sanitary. Such tag so placed shall not be removed by any one other than a bureau employee.

REGULATION 9. ANTE-MORTEM INSPECTION.

SECTION 1. *Paragraph 1.* An ante-mortem examination and inspection shall be made of all cattle, sheep, swine, and goats about to be slaughtered in an official establishment before their slaughter shall be allowed.

Paragraph 2. Such ante-mortem inspection shall be made in pens on the premises of the establishment in which the animals are about to be slaughtered, except as provided in paragraph 3 of this section.

Paragraph 3. At each official station where there are public stockyards, upon approval of the chief of bureau, ante-mortem inspection may be conducted at the scales or in the pens of the yards. Inspection under this paragraph shall be performed only on animals presented for inspection by an official establishment. Except as provided in section 7 of this regulation, every animal marked as a suspect on such inspection shall be slaughtered at an official establishment of the official station at which the inspection was made. If any such animal be not so slaughtered or disposed of in compliance with section 7 of this regulation, then thereafter no ante-mortem inspection shall be done under this paragraph for the official establishment which presented the animal for inspection, and ante-mortem inspection for that establishment shall be performed only in pens on its premises in accordance with paragraph 2 of this section. When the chief of bureau is satisfied at any time that inspection at scales or in pens of public stockyards is being used for unfair or unjust purposes by an official establishment or by any one in whose behalf it presents animals for inspection under this paragraph, then he shall require ante-mortem inspection for that establishment thereafter to be made only in accordance with paragraph 2 of this section. The chief of bureau may at any time withdraw ante-mortem inspection, in whole or in part, from any public stockyards.

Paragraph 4. If an animal marked as a suspect on inspection at public stockyards is not slaughtered by the establishment by which it was presented for inspection, then such animal shall be removed from the place of inspection only under the supervision of a bureau employee, and, until slaughtered in compliance with paragraph 3 of this section or disposed of pursuant to section 7 of this regulation, shall remain under the supervision of a bureau employee. Every animal marked as a suspect on inspection in the pens of an official establishment shall be slaughtered on the premises of that establishment unless disposed of pursuant to section 7 of this regulation.

Paragraph 5. The withdrawal of ante-mortem inspection from public stockyards, in whole or in part, shall not be a substitute for, but shall be in addition to, any penalty for violating these regulations elsewhere prescribed by these regulations or prescribed by the meat-inspection act.

SECTION 2. *Paragraph 1.* All animals plainly showing on ante-mortem inspection any disease or condition that under these regula-

tions would cause condemnation of their carcasses on post-mortem inspection shall be marked "U. S. condemned" and disposed of in accordance with section 8 of this regulation.

Paragraph 2. All hogs plainly showing on ante-mortem inspection that they are affected with either hog cholera or swine plague shall be marked "U. S. condemned" and disposed of in accordance with section 8 of this regulation.

Paragraph 3. If a hog has a temperature of 106° F. or higher, and is of a lot in which there are symptoms of either hog cholera or swine plague, in case of doubt as to the cause of the high temperature, after being marked for identification, it may be held for a reasonable time, under the supervision of an inspector, for further observation and taking of temperature. Any hog so held shall be reinspected on the day it is slaughtered. If upon such reinspection, or, when not held for further observation and taking of temperature, then on the original inspection, the hog has a temperature of 106° F. or higher, it shall be condemned and disposed of in accordance with section 8 of this regulation.

Paragraph 4. All animals showing on ante-mortem inspection symptoms of rabies, tetanus, milk fever, or railroad sickness shall be marked "U. S. condemned" and disposed of in accordance with section 8 of this regulation.

Paragraph 5. Animals which are offered for ante-mortem inspection under this regulation, and which are regarded as immature, shall be marked "U. S. suspect," and if slaughtered the disposition of their carcasses shall be determined by the post-mortem findings in conjunction with the ante-mortem conditions. If not slaughtered as suspects, such animals shall be held under bureau supervision and after sufficient development may be released for slaughter, or may be released for any other purpose, provided they have not been exposed to any infectious or contagious disease. Animals found dead or in a dying condition on premises of an official establishment shall be marked "U. S. condemned" and disposed of in accordance with section 8 of this regulation.

Paragraph 6. All animals which, on ante-mortem inspection, do not plainly show, but are suspected of being affected with, any disease or condition that, under these regulations, may cause condemnation, in whole or in part, on post-mortem inspection, shall be so marked as to retain their identity as suspects until final post-mortem inspection, when the carcasses shall be marked and disposed of as provided elsewhere in these regulations, or until disposed of in accordance with section 7 of this regulation.

Paragraph 7. All seriously crippled animals and animals commonly termed "downers," if not marked "U. S. condemned" under paragraph 1, 2, 3, or 4, shall be marked and treated as suspects in accordance with paragraph 6 of this section.

Paragraph 8. Animals which are known to have reacted to the tuberculin test and which are to be slaughtered at an official establishment shall be marked and treated as suspects in accordance with paragraph 6 of this section.

SECTION 3. All animals required by these regulations to be treated as suspects, or to be marked as suspects, or to be marked so as to retain their identity as suspects, shall be marked by or under the supervision of a bureau employee "U. S. suspect," or with such other

distinctive mark or marks to indicate that they are suspects as the chief of bureau may adopt. No such mark shall be removed except by a bureau employee.

SECTION 4. *Paragraph 1.* All hogs, even though not themselves marked as suspects, which are of lots one or more of which have been condemned or marked as suspects under section 2 of this regulation for either hog cholera or swine plague, shall, so far as possible, be slaughtered separately and apart from all other animals passed on ante-mortem inspection.

Paragraph 2. All animals required to be marked as suspects shall be set apart and, except as hereinafter provided, shall be slaughtered separately from other animals at an official establishment. In order to avoid unnecessary suffering, crippled animals and animals commonly termed "downers" should be slaughtered without delay.

SECTION 5. In all cases of emergency slaughter, except as provided in section 23 of Regulation 11, the animals shall be inspected immediately before slaughter, whether theretofore inspected or not. When the necessity for emergency slaughter exists, the establishment shall notify the inspector in charge or his assistant so that such inspection may be made.

SECTION 6. *Paragraph 1.* When any condition is suspected in which the question of temperature is important, such as hog cholera, swine plague, Texas fever, anthrax, blackleg, pneumonia, or septicemia, and in the case of animals commonly termed "downers," the exact temperature shall be taken and recorded.

Paragraph 2. If any animal has a temperature indicating a diseased condition, in case of doubt as to the cause of the high temperature, after being marked for identification, it may be held for a reasonable time, under the supervision of an inspector, for further observation and taking of temperature, before its final disposal is determined.

SECTION 7. *Paragraph 1.* The slaughter of an animal which has been marked as a suspect on account of pregnancy or on account of having recently given birth to young, and which has not been exposed to any infectious or contagious disease, is not required. Such animal, together with its young, may be released for breeding or dairy purposes, and when released shall be promptly removed from the stockyards or premises of the establishment where inspected. At the time the animal is released, and immediately before removal, the suspect mark if detachable shall be detached by a bureau employee, who shall report his action to the inspector in charge.

Paragraph 2. Vaccine animals with unhealed lesions of vaccinia, accompanied by fever, which have not been exposed to any other infectious or contagious disease, are not required to be slaughtered and may be disposed of in accordance with paragraph 1 of this section.

Paragraph 3. A hog suspected of being affected with hog cholera or swine plague may be set apart and held, under bureau supervision, for treatment with anti-hog-cholera serum. If at the expiration of the treatment period the animal, upon examination, is found to be free from disease, it may be released for any purpose.

SECTION 8. Except as hereinafter provided in this section, animals marked "U. S. condemned" shall be killed by the establishment, if

not already dead, and shall not be taken into an establishment to be slaughtered or dressed; nor shall they be conveyed into any department of the establishment used for edible products; but they shall be disposed of and tanked in the manner provided for condemned carcasses in Regulation 14. The "U. S. condemned" tag shall not be removed from, but shall remain on, the animal when it goes into the tank. The number of such tag shall be reported to the inspector in charge by the bureau employee who affixed it, and also by the bureau employee who supervised the tanking of the animal: *Provided*, That any animal condemned on account of hog cholera or swine plague, as prescribed in paragraph 1, 2, or 3 of section 2 of this regulation, may be set apart and held, under bureau supervision, for treatment with anti-hog-cholera serum; the requirement that such animal be killed shall be held in abeyance to await the result of the treatment. If at the expiration of the treatment period the animal upon examination is found to be free from disease, the "U. S. condemned" tag shall be removed and the animal released for any purpose.

REGULATION 10. POST-MORTEM INSPECTION.

SECTION 1. A careful post-mortem examination and inspection shall be made of the carcasses and parts thereof of all cattle, sheep, swine, and goats slaughtered at official establishments. Such inspection and examination shall be made at the time of slaughter, except in cases of emergencies provided for in section 23 of Regulation 11.

SECTION 2. The head, tongue, tail, thymus gland, and all viscera, and all parts and blood to be used in the preparation of meat food products or medical products, shall be held in such manner as to preserve their identity until after post-mortem examination has been completed, in order that they may be identified in case of condemnation of the carcass.

SECTION 3. *Paragraph 1.* Each carcass, including all parts and detached organs thereof, in which any lesion of disease or other condition is found that might render the meat or any organ unfit for food purposes, and which for that reason would require a subsequent inspection, shall be retained by the bureau employee at the time of inspection. The identity of every such retained carcass, part, and detached organ thereof shall be maintained until the final inspection has been completed. Retained carcasses shall not be either washed or trimmed unless authorized by the inspector.

Paragraph 2. Such devices and methods as may be approved by the chief of bureau may be used for the temporary identification of retained carcasses, parts, or organs. In all cases the identification shall be further established by affixing "U. S. retained" tags as soon as practicable and before final inspection. These tags shall not be removed except by a bureau employee.

SECTION 4. Each carcass or part which is found on final inspection to be unsound, unhealthful, unwholesome, or otherwise unfit for human food shall be conspicuously marked on the surface tissues thereof by a bureau employee at the time of inspection "U. S. inspected and condemned." Condemned detached organs and parts of such character that they can not be so marked shall be immediately

placed in trucks or receptacles which shall be kept plainly marked "U. S. inspected and condemned" in letters not less than 2 inches high. All condemned carcasses, parts, and organs shall remain in the custody of a bureau employee and shall be tanked as required in these regulations at or before the close of the day on which they are condemned, or be locked in the "U. S. condemned" room or compartment. Condemned articles shall not be allowed to accumulate unnecessarily in the condemned room or compartment.

SECTION 5. *Paragraph 1.* Carcasses and parts passed for sterilization shall be conspicuously marked, on the surface tissues thereof by a bureau employee at the time of inspection, "U. S. passed for sterilization." All such carcasses and parts shall be sterilized in accordance with Regulation 15 and until so sterilized shall remain in the custody of a bureau employee.

Paragraph 2. In all cases where carcasses showing localized lesions of disease are passed for food or for sterilization the diseased parts shall be removed before the "U. S. retained" tag is taken from the carcass, and such parts shall be condemned.

SECTION 6. Carcasses and parts found to be sound, healthful, wholesome, and fit for human food shall be passed and marked as provided in these regulations.

SECTION 7. Hog carcasses found before evisceration to be affected with an infectious or contagious disease, including tuberculosis, shall not be eviscerated at the regular killing bed or bench, but shall be retained and separated from other carcasses and taken to the final inspection room or place and there opened and examined. This requirement, however, may be waived for those slaughter floors where the number of animals slaughtered per hour is small and on which the inspection facilities are such as permit a ready, efficient, and sanitary performance of the final inspection without such separation. It may also be waived for those slaughter floors on which there are in use moving-top inspection table installations which conform to bureau requirements.

SECTION 8. *Paragraph 1.* When a carcass is to be dressed with the skin or hide left on, the skin or hide shall be thoroughly washed and cleaned before any incision is made for the purpose of removing any part thereof or evisceration.

Paragraph 2. All hair, scurf, and dirt, including all hoofs and claws, shall be removed from hog carcasses, and the carcasses thoroughly washed and cleaned, before any incision is made for inspection or evisceration.

Paragraph 3. The skins from swine condemned for tuberculosis or any disease communicable to man or other animal may be removed from the establishment, except as provided in section 2 of Regulation 11, for tanning or other industrial use; but they shall be removed for these uses only after they have been disinfected, as follows: Each skin shall be immersed for not less than five minutes in a 5 per cent solution of liquor cresolis compositus, or a 5 per cent solution of carbolic acid, or shall be otherwise treated as prescribed by the chief of bureau. The process of skinning and disinfecting shall be conducted in a specially prepared place approved by the inspector in charge, and under the supervision of a bureau employee.

SECTION 9. The sternum of each carcass shall be split and spread apart at the time of slaughter so as to expose the lungs, heart, liver, and thoracic cavity, in order to allow proper inspection and drainage.

SECTION 10. Carcasses or parts of carcasses shall not be inflated with air. Transferring the caul or other fat from a fat to a lean carcass is prohibited.

SECTION. 11. When only a portion of a carcass is to be condemned on account of slight bruises, either the bruised portion shall be removed immediately and tanked, or the carcass shall be immediately placed in a retaining room and kept until chilled and the bruised portion then removed and tanked.

REGULATION 11. DISPOSAL OF DISEASED CARCASSES AND PARTS.

SECTION 1. The carcasses or parts of carcasses of all animals slaughtered at an official establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in other sections of this regulation shall be disposed of according to the section of this regulation pertaining to the disease or condition. Owing to the fact that it is impracticable to formulate rules covering every case and to designate at just what stage a process becomes loathsome or a disease noxious, the decision as to the disposal of all carcasses, parts, or organs not specifically covered by these regulations shall be left to the inspector in charge.

SECTION 2. All parts, including hides, hoofs, horns, viscera, intestinal contents, fat, and blood of animals, the carcasses of which show lesions of anthrax, regardless of the extent of the disease, shall be condemned and immediately incinerated or otherwise completely destroyed. The killing bed upon which the animal was slaughtered shall be disinfected with a 1 to 1,000 solution of bichloride of mercury, and all knives, saws, cleavers, and other instruments which have come in contact with the carcass shall be treated as provided in paragraph 3 of section 7 of Regulation 8 before being used upon another carcass.

SECTION 3. *Paragraph 1.* The following principles are declared for guidance in passing on carcasses affected with tuberculosis:

Principle A. No meat should be used for food if it contains tubercle bacilli, or if there is a reasonable possibility that it may contain tubercle bacilli, or if it is impregnated with toxic substance of tuberculosis or associated septic infections.

Principle B. Meat should not be destroyed if the lesions are localized and not numerous, if there is no evidence of distribution of tubercle bacilli through the blood or by other means to the muscles or to parts that may be eaten with the muscles, and if the animal is well nourished and in good condition, since in this case there is no proof, or even reason to suspect, that the flesh is unwholesome.

Principle C. Evidences of generalized tuberculosis are to be sought in such distribution and number of tuberculous lesions as can be explained only upon the supposition of the entrance of tubercle bacilli in considerable number into the systemic circulation. Significant of such generalization is the presence of numerous uniformly distributed

tubercles throughout both lungs, also tubercles in the spleen, kidneys, bones, joints, and sexual glands, and in the lymph glands connected with these organs and parts, or in the splenic, renal, prescapular, popliteal, and inguinal glands, when several of these organs and parts are coincidentally affected.

Principle D. Localized tuberculosis is tuberculosis limited to a single or several parts or organs of the body without evidence of recent invasion of numerous bacilli into the systemic circulation.

Paragraph 2. The meat of animals affected with tuberculosis shall be disposed of as follows:

Rule A. The entire carcass shall be condemned if any of the following conditions occur:

(a) When it was observed before the animal was killed that it was suffering with fever.

(b) When there is a tuberculous or other cachexia, as shown by anemia and emaciation.

(c) When the lesions of tuberculosis are generalized, as shown by their presence not only at the usual seats of primary infection but also in parts of the carcass or in the organs that may be reached by the bacilli of tuberculosis only when they are carried in the systemic circulation. Tuberculous lesions in any two of the following-mentioned organs are to be accepted as evidence of generalization when they occur in addition to local tuberculous lesions in the digestive or respiratory tracts including the lymph glands connected therewith: Spleen, kidney, uterus, udder, ovary, testicle, adrenal gland, and brain or spinal cord or their membranes. Numerous tubercles uniformly distributed throughout both lungs also afford evidence of generalization.

(d) When the lesions of tuberculosis are found in the muscles or intermuscular tissue or bones or joints, or in the body lymph glands as a result of draining the muscles, bones, or joints.

(e) When the lesions are extensive in one or both body cavities.

(f) When the lesions are multiple, acute, and actively progressive. (Evidence of active progress consists of signs of acute inflammation about the lesions, or liquefaction necrosis, or the presence of young tubercles.)

Rule B. An organ or a part of a carcass shall be condemned under any of the following conditions:

(a) When it contains lesions of tuberculosis.

(b) When the lesion is localized but immediately adjacent to the flesh as in the case of tuberculosis of the parietal pleura or peritoneum. In this case not only the membrane or part affected but also the adjacent thoracic or abdominal wall is to be condemned.

(c) When it has been contaminated by tuberculous material through contact with the floor or a soiled knife or otherwise.

(d) Heads showing lesions of tuberculosis shall be condemned, except that when a head is from a carcass passed for food or for sterilization and the lesions are slight, or calcified, or encapsulated, and are confined to lymph glands in which not more than two glands are involved, the head may be passed for sterilization after the diseased tissues have been removed and condemned.

(e) An organ shall be condemned when the corresponding lymph gland is tuberculous.

Rule C. Carcasses showing lesions of tuberculosis should be passed for food when the lesions are slight, localized, and calcified or encapsulated, or are limited to a single or several parts or organs of the body (except as noted in rule A), and there is no evidence of recent invasion of tubercle bacilli into the systemic circulation. Under this rule carcasses showing such lesions as the following may be passed, after the parts containing the lesions are removed and condemned in accordance with rule B:

(a) In the cervical lymph glands and two groups of visceral lymph glands in a single body cavity, such as the cervical, bronchial, and mediastinal glands, or the cervical, hepatic, and mesenteric glands.

(b) In the cervical lymph glands and one group of visceral lymph glands and one organ in a single body cavity, such as the cervical and bronchial glands and the lungs, or the cervical and hepatic glands and the liver.

(c) In two groups of visceral lymph glands and one organ in a single body cavity, such as the bronchial and mediastinal glands and the lungs, or the hepatic and mesenteric glands and the liver.

(d) In two groups of visceral lymph glands in the thoracic cavity and one group in the abdominal cavity, or in one group of visceral lymph glands in the thoracic cavity and two groups in the abdominal cavity, such as the bronchial, mediastinal, and hepatic glands, or the bronchial, hepatic, and mesenteric glands.

(e) In the cervical lymph glands and one group of visceral lymph glands in each body cavity, such as the cervical, bronchial, and hepatic glands.

(f) In the cervical lymph glands and one group of visceral lymph glands in each body cavity, together with the liver when the latter contains but few localized foci. In this class of carcasses, which will be chiefly those of hogs, the lesions of the liver are considered to be primary, as the disease is practically always of alimentary origin.

Rule D. Carcasses which reveal lesions more severe or more numerous than those described for carcasses to be passed (rule C), but not so severe nor so numerous as the lesions described for carcasses to be condemned (rule A), may be rendered into lard or tallow or otherwise sterilized in accordance with Regulation 15, if the distribution of the lesions is such that all parts containing tuberculous lesions can be removed.

SECTION 4. Paragraph 1. The carcasses of all hogs marked as suspects on ante-mortem inspection shall be given careful post-mortem inspection; and if it appears that they are affected with either acute hog cholera or swine plague, they shall be disposed of in accordance with paragraph 2 of this section.

Paragraph 2. Carcasses of hogs which show acute and characteristic lesions of either hog cholera or swine plague in any organ or tissue other than the kidneys or lymph glands shall be condemned. Inasmuch as lesions resembling lesions of hog cholera or swine plague occur in the kidneys and lymph glands of hogs not affected with either hog cholera or swine plague, carcasses of hogs in the kidneys or lymph glands of which appear any lesions resembling lesions of either hog cholera or swine plague shall be

carefully further inspected for corroborative lesions. On such further inspection—

(a) If the carcass shows such lesions in the kidneys or in the lymph glands or in both, accompanied by characteristic lesions in some organ or tissue, then all lesions shall be regarded as those of hog cholera or swine plague, and the carcass shall be condemned.

(b) If the carcass shows in any organ or tissue other than the kidneys or lymph glands lesions of either hog cholera or swine plague which are slight and limited in extent, it shall be passed for sterilization in accordance with Regulation 15.

(c) If the carcass shows no indication of either hog cholera or swine plague in any organ or tissue other than the kidneys or lymph glands, it shall be passed for food unless some other provision of these regulations requires a different disposal.

SECTION 5. *Paragraph 1.* Carcasses of animals showing generalized actinomycosis (lumpy jaw) shall be condemned.

Paragraph 2. Carcasses of animals in a well-nourished condition showing uncomplicated localized actinomycotic lesions may be passed after the infected organs or parts have been removed and condemned, except as provided in paragraph 3 of this section.

Paragraph 3. Heads affected with actinomycosis, including the tongue, shall be condemned, except that when the disease of the jaw is slight, strictly localized, and without suppuration, fistulous tracts, or lymph-gland involvement, the tongue, if free from disease, may be passed, or, when the disease is slight and confined to the lymph glands, the head, including the tongue, may be passed after the affected glands have been removed and condemned.

SECTION 6. Carcasses of animals affected with or showing lesions of any of the following-named diseases or conditions shall be condemned:

- (a) Blackleg.
- (b) Hemorrhagic septicemia.
- (c) Pyemia.
- (d) Septicemia.
- (e) Texas fever.
- (f) Malignant epizootic catarrh.
- (g) Unhealed vaccine lesions.
- (h) Parasitic icterohematuria in sheep.

SECTION 7. Any individual organ or part of a carcass affected with carcinoma or sarcoma shall be condemned. In case the carcinoma or sarcoma involves any internal organ to a marked extent, or affects the muscles, skeleton, or body lymph glands, even primarily, the carcass shall be condemned. In case of metastasis to any other organ or part of a carcass, or if metastasis has not occurred but there are present secondary changes in the muscles (serous infiltration, flabbiness, or the like), the carcass shall be condemned.

SECTION 8. Carcasses of animals showing any disease such as generalized melanosis, pseudoleukemia, and the like, which affects the system of the animal, shall be condemned.

SECTION 9. All slight, well-limited abrasions on the tongue and inner surface of the lips and mouth, when without lymph-gland involvement, shall be carefully excised, leaving only sound, normal tissue, which may be passed. Any organ or part of a carcass which

is badly bruised or which is affected by a tumor, an abscess, or a suppurating sore, shall be condemned; and when the lesions are of such character or extent as to affect the whole carcass, the whole carcass shall be condemned. Parts of carcasses which are contaminated by pus shall be condemned.

SECTION 10. All carcasses of animals so infected that consumption of the meat or meat food products thereof may give rise to meat poisoning shall be condemned. This includes all carcasses showing signs of either—

(a) Acute inflammation of the lungs, pleura, pericardium, peritoneum, or meninges.

(b) Septicemia or pyemia, whether puerperal, traumatic, or without any evident cause.

(c) Gangrenous or severe hemorrhagic enteritis or gastritis.

(d) Acute diffuse metritis or mammitis.

(e) Polyarthrititis.

(f) Phlebitis of the umbilical veins.

(g) Traumatic pericarditis.

(h) Any acute inflammation, abscess, or suppurating sore, if associated with acute nephritis, fatty and degenerated liver, swollen soft spleen, marked pulmonary hyperemia, general swelling of lymph glands, or diffuse redness of the skin, either singly or in combination.

Immediately after the slaughter of any animal so diseased, the premises and implements used shall be thoroughly disinfected as prescribed elsewhere in these regulations. The part of any carcass coming into contact with the carcass or any part of the carcass of any animal covered by this section, other than those affected with the diseases mentioned in (a) above, or with the place where such diseased animal was slaughtered, or with the implements used in the slaughter thereof, before thorough disinfection of such place and implements has been accomplished, or with any other contaminated object, shall be condemned. In case the contaminated part is not removed from the carcass within two hours after such contact the whole carcass shall be condemned.

SECTION 11. From the standpoint of meat inspection, necrobacillosis (lip-and-leg ulceration) may be regarded as a local affection at the beginning, and carcasses in which the lesions are so localized may be passed for food if in a good state of nutrition, after removing and condemning those portions affected with necrotic lesions. On the other hand, when emaciation, cloudy swelling of the glandular organs, or enlargement and discoloration of the lymph glands are associated with the affection, it is evident that the disease has progressed beyond the condition of localization to a state of toxemia, and the entire carcass should therefore be condemned as both innutritious and noxious. Pyemia or septicemia may intervene as a complication of the local necrosis, and when present the carcass shall be condemned in accordance with section 6 (c, d) of this regulation.

SECTION 12. Caseous lymphadenitis.

(a) A thin carcass showing well-marked lesions in the viscera and the skeletal lymph glands, or such a carcass showing extensive lesions in any part, shall be condemned.

(b) A thin carcass showing well-marked lesions in the viscera with only slight lesions elsewhere or showing well-marked lesions in the

skeletal lymph glands with only slight lesions elsewhere may be passed for sterilization.

(c) A thin carcass showing only slight lesions in the skeletal lymph glands and in the viscera may be passed without restriction.

(d) A well-nourished carcass showing well-marked lesions in the viscera and with only slight lesions elsewhere or showing well-marked lesions confined to the skeletal lymph glands with only slight lesions elsewhere may be passed without restriction.

(e) A well-nourished carcass showing well-marked lesions in the viscera and the skeletal lymph glands may be passed for sterilization; but where the lesions in a well-nourished carcass are both numerous and extensive it shall be condemned.

(f) All affected organs and glands of carcasses passed without restriction or passed for sterilization shall be removed and condemned. The term "thin" as used in this section shall not be held applicable to a carcass which is anemic or emaciated.

SECTION 13. Carcasses showing any degree of icterus with a parenchymatous degeneration of organs, the result of infection or intoxication, and those which show an intense yellow or greenish-yellow discoloration without evidence of infection or intoxication, shall be condemned. Carcasses affected with icterus, the result of conditions other than those before stated in this section, but which lose such discoloration on chilling, shall be passed for food, while those which do not so lose such discoloration may be passed for sterilization. No carcass affected with icterus may be passed for food or for sterilization unless the final inspection thereof is completed under natural light.

SECTION 14. Carcasses which give off the odor of urine or a sexual odor shall be condemned. When the final inspection of such carcasses is deferred until they have been chilled, the disposal shall be determined by the heating test.

SECTION 15. *Paragraph 1.* Carcasses of animals affected with mange or scab in advanced stages, or showing emaciation or extension of the inflammation to the flesh, shall be condemned. When the disease is slight, the carcass may be passed.

Paragraph 2. Carcasses of hogs affected with urticaria (diamond skin disease), *Tinea tonsurans*, *Demodex folliculorum*, or erythema may be passed after detaching the affected skin, if the carcass is otherwise fit for food.

SECTION 16. *Paragraph 1.* Carcasses of cattle (including the viscera) infested with tapeworm cysts known as *Cysticercus bovis* shall be condemned if the infestation is excessive or if the meat is watery or discolored. Carcasses shall be considered excessively infested if incisions in various parts of the musculature expose on most of the cut surfaces two or more cysts within an area the size of the palm of the hand.

Paragraph 2. A carcass in which infestation with *Cysticercus bovis* is limited to one dead and degenerated cyst may be passed for food after removal and condemnation of the cyst.

Paragraph 3. Carcasses of cattle showing a slight or moderate infestation other than that indicated in paragraph 2, but not so extensive as indicated in paragraph 1 of this section, as determined by a careful examination of the heart, muscles of mastication, tongue,

diaphragm and its pillars, and of portions of the carcass rendered visible by the process of dressing, may be passed for food after removal and condemnation of the cysts, with the surrounding tissues, provided the carcasses and parts, appropriately identified by retained tags, are held in cold storage or pickle for not less than 21 days, under conditions which will insure proper preservation: and provided further, that if the temperature at which such carcasses and parts are held in cold storage does not exceed 15° F., the period of retention may be reduced to six days. As an alternative to retention in cold storage or pickle as herein provided, such carcasses and parts may be passed for sterilization.

Paragraph 4. Fats of carcasses passed for food or for sterilization under the provisions of paragraphs 2 and 3 may be passed for food provided they are melted at a temperature of not less than 140° F. The edible viscera, except the lungs and heart, of carcasses passed for food or for sterilization under the provisions of paragraphs 2 and 3 may be passed for food without refrigeration or other process of sterilization provided they are found to be free from infestation upon final inspection. The intestines, weasands, and bladders from beef carcasses, affected with *Cysticercus bovis*, which have been passed for food or for sterilization may be used for casings after they have been subjected to the usual methods of preparation and may be passed for such purpose upon completion of the final inspection.

Paragraph 5. The inspection for *Cysticercus bovis* may be omitted in the case of calves under 6 weeks old. The routine inspection of calves over 6 weeks old for *Cysticercus bovis* may be limited to a careful examination of the surface of the heart and such surfaces of the body musculature as are rendered visible by the process of dressing.

SECTION 17. Carcasses of hogs affected with tapeworm cysts (*Cysticercus cellulosæ*) may be passed for sterilization, but if the infestation is excessive the carcass shall be condemned.

SECTION 18. *Paragraph 1.* In the disposal of carcasses, edible organs, and parts of carcasses showing evidence of infestation with parasites not transmissible to man, the following general rules shall govern: If the lesions are localized in such manner and are of such character that the parasites and the lesions caused by them may be radically removed, the nonaffected portion of the carcass, organ, or part of the carcass may be passed for food after the removal and condemnation of the affected portions. If an organ or a part of a carcass shows numerous lesions caused by parasites, or if the character of the infestation is such that complete extirpation of the parasites and lesions is difficult and uncertainly accomplished, or if the parasitic infestation or invasion renders the organ or part in any way unfit for food, the affected organ or part shall be condemned. If parasites are found to be distributed in a carcass in such a manner or to be of such a character that their removal and the removal of the lesions caused by them are impracticable, no part of the carcass shall be passed for food. If the infestation is excessive the carcass shall be condemned. If the infestation is moderate the carcass may be passed for sterilization, but in case such carcass is not sterilized as required by Regulation 15 it shall be condemned.

Paragraph 2. In the case of sheep carcasses affected with tapeworm cysts located in the muscles (*Cysticercus ovis*, so-called sheep measles, not transmissible to man) the carcass may be passed after the removal and condemnation of the affected portions: *Provided, however,* That if upon the final inspection of sheep carcasses retained on account of measles the total number of cysts found embedded in muscle or in immediate relation with muscular tissue, including the heart, exceeds five, this shall be taken to indicate that the cysts are so generally distributed and so numerous that their removal would be impracticable, and the entire carcass shall be condemned or passed for sterilization, according to the degree of infestation. If not to exceed five cysts are found upon final inspection, the carcass may be passed after the removal and condemnation of the affected portions.

Paragraph 3. Carcasses of animals found infested with gid bladder worms (*Cœnurus cerebralis*, *Multiceps multiceps*) may be passed after condemnation of the affected organ (brain or spinal cord).

Paragraph 4. Organs or parts of carcasses infested with hydatid cysts (*Echinococcus*) shall be condemned.

Paragraph 5. Livers infested with flukes shall be condemned.

SECTION 19. Carcasses of animals too emaciated or anemic to produce wholesome meat, and carcasses which show a slimy degeneration of the fat or a serous infiltration of the muscles, shall be condemned.

SECTION 20. Carcasses of animals in advanced stages of pregnancy (showing signs of parturition), also carcasses of animals which have within 10 days given birth to young and in which there is no evidence of septic infection, may be passed for sterilization; otherwise, they shall be condemned.

SECTION 21. *Paragraph 1.* Carcasses of young calves, pigs, kids, and lambs are unwholesome and shall be condemned if (a) the meat has the appearance of being water-soaked, is loose, flabby, tears easily, and can be perforated with the fingers; or (b) its color is grayish red; or (c) good muscular development as a whole is lacking, especially noticeable on the upper shank of the leg, where small amounts of serous infiltrates or small edematous patches are sometimes present between the muscles; or (d) the tissue which later develops as the fat capsule of the kidneys is edematous, dirty yellow or grayish red, tough, and intermixed with islands of fat.

Paragraph 2. All unborn and stillborn animals shall be condemned, and no hide or skin thereof shall be removed from the carcass within a room in which edible products are handled.

Paragraph 3. Meat and organs, such as lungs and livers, which have been condemned on account of parasitic infestation or invasion, and the flesh of immature and unborn animals and of animals which have been condemned on account of emaciation and recent parturition, may be utilized at official establishments in the manufacture of poultry feed, provided that such organs or tissues are sterilized by thorough cooking, steam rendering, or desiccation under high temperature. If so utilized, such organs and tissues shall be handled and prepared in rooms or places separate and apart from those in which edible products are handled, prepared, or stored.

SECTION 22. Hogs which have entered the scalding vat alive or which have been suffocated in any way shall be condemned.

SECTION 23. When it is necessary for humane reasons to slaughter an injured animal at night or on Sunday or a holiday when the inspector can not be obtained, the carcass and all parts shall be kept for inspection, with the head and all viscera except the stomach, bladder, and intestines held by the natural attachments. If all parts are not so kept for inspection, the carcass shall be condemned. If on inspection of a carcass slaughtered in the absence of an inspector any lesion or condition is found indicating that the animal was sick or diseased, the carcass shall be condemned.

REGULATION 12. CARCASSES OF ANIMALS SLAUGHTERED WITHOUT ANTE-MORTEM INSPECTION.

SECTION 1. No carcass of an animal slaughtered in the United States, which has not had ante-mortem inspection by a bureau employee shall be brought into an official establishment, except that carcasses of cattle, sheep, swine, and goats, slaughtered by a farmer on the farm, to which the head and all viscera other than the stomach, bladder, and intestines, are held by the natural attachments, may be received for inspection at official establishments where there is a veterinary inspector, upon the conditions prescribed in this section. After receipt in an official establishment, every such carcass shall be inspected, and if found to be free from disease and otherwise sound, healthful, wholesome, and fit for human food, it shall be marked with the inspection legend. If found to be diseased, unsound, unhealthful, unwholesome, or otherwise unfit for human food, it shall be marked "U. S. inspected and condemned" and destroyed for food purposes as provided in Regulation 14.

REGULATION 13. TANK ROOMS AND TANKS.

SECTION 1. *Paragraph 1.* All tanks and equipment used for rendering or preparing inedible products shall be in rooms or compartments separate from those used for rendering or preparing edible products. There shall be no connection, by means of pipes or otherwise, between tanks, rooms, or compartments containing inedible products and those containing edible products.

Paragraph 2. Tanks, fertilizer driers and other equipment used in the preparation of inedible product shall be properly equipped with condensers and other appliances which will acceptably suppress odors incident to such preparation.

SECTION 2. Every official establishment shall file with the department blue prints or other accurate diagrams showing all underground pipe lines and other equipment used to convey edible products and those used to convey inedible products, with a description giving the exact location, terminals, and dimensions of such pipes and other equipment and of all gates, valves, or other controlling apparatus, and designating the lines used for conveying edible products and those used for conveying inedible products, and shall also file a copy thereof with the inspector in charge. Like prints or diagrams of alterations in existing tank rooms or tanks and of new tank rooms or tanks of official establishments shall be furnished to the department and approved by the chief of bureau before the same are constructed. If no such underground pipe line or equipment is

used for any of the purposes mentioned in this section, a written statement certifying to that fact and duly signed by the proprietor or operator of the establishment shall be filed with the department.

SECTION 3. Paragraph 1. In conveying to the inedible-product tank carcasses of animals which have been condemned on ante-mortem inspection, they shall not be taken through rooms or compartments in which any meat or product is prepared, handled, or stored.

Paragraph 2. Under no circumstances shall the carcass of any animal which has died otherwise than by slaughter be brought into any room or compartment in which any meat or product is prepared, handled, or stored.

Paragraph 3. No dead animal shall, under any circumstances, be brought from outside the premises of an official establishment into any room or compartment thereof where any meat or product is prepared; nor, unless permission therefor in advance shall be obtained from the Secretary of Agriculture, shall any dead animal be brought into rooms or compartments where inedible products are prepared. "Dead animal," within the meaning of this paragraph, shall be construed to include any animal which died without having been inspected under these regulations.

Paragraph 4. Inedible fats from outside the premises of an official establishment shall not be received except into the tank room provided for inedible products, and then only when their receipt into the tank room produces no insanitary condition on the premises. When so received, they shall not enter any room or compartment used for edible products.

REGULATION 14. TANKING AND DENATURING CONDEMNED CARCASSES AND PRODUCTS.

SECTION 1. Paragraph 1. Condemned meat and products at official establishments having facilities for tanking shall, except as herein-after provided, be disposed of by tanking as follows: The lower opening of the tank shall first be securely sealed by a bureau employee; then the condemned meat and products and a sufficient quantity of coloring matter or other substance to be designated by the department shall be placed in the tank in his presence, after which the upper opening shall also be securely sealed by such employee, who shall then see that a sufficient force of steam (not less than 40 pounds) is turned into the tank and maintained a sufficient time effectually to destroy the contents for food purposes.

Paragraph 2. The seals of tanks shall be broken only by a bureau employee, after the product has been rendered as provided in paragraph 1 of this section. The drawing off of the contents of such tanks shall be supervised by a bureau employee. Samples shall be taken by bureau employees as often as required to determine whether the fat or grease is effectively denatured.

Paragraph 3. Rendered fats and greases condemned on reinspection shall be destroyed for food purposes by denaturing with coloring matter or other designated substance.

SECTION 2. Any meat or product condemned at an official establishment which has no facilities for tanking shall, under the supervision of a bureau employee, be denatured with crude carbolic acid

or other prescribed agent, or destroyed by incineration. When such meat or product is not incinerated, all containers thereof shall be opened, and all meat shall be freely slashed with a knife, before the denaturing agent is applied.

REGULATION 15. RENDERING CARCASSES AND PARTS INTO LARD AND TALLOW, AND OTHER STERILIZATION.

SECTION 1. Carcasses and parts passed for sterilization may be rendered into lard or tallow, provided that such rendering is done in the following manner: The lower opening of the tank shall first be securely sealed by a bureau employee, then the carcasses or parts shall be placed in the tank in his presence, after which the upper opening shall be securely sealed by such employee, who shall then see that a sufficient force of steam is turned into the tank. Such carcasses and parts shall be cooked at a temperature not lower than 220° F. for a time sufficient to render them effectually into lard or tallow.

SECTION 2. Establishments not equipped with steaming tanks for rendering carcasses and parts into lard or tallow as provided in section 1 of this regulation may render such carcasses or parts in open kettles under the direct supervision of a bureau employee. Such rendering shall be done at a temperature and for a time sufficient to render the carcasses and parts effectually into lard or tallow, and shall be done only during regular hours of work.

SECTION 3. *Paragraph 1.* Carcasses and parts passed for sterilization and which are not rendered into lard or tallow may be utilized for food purposes provided they are first sterilized by methods and handled and marked in a manner approved by the chief of bureau.

Paragraph 2. Any carcass or part prepared in compliance with paragraph 1 of this section, whether canned or placed in other approved container or not, shall be plainly and conspicuously marked "Prepared from meat passed for sterilization."

REGULATION 16. MARKING, BRANDING, AND IDENTIFYING MEAT AND PRODUCTS.

SECTION 1. *Paragraph 1.* The chief of bureau may approve and authorize the use of abbreviations of marks of inspection under these regulations. Such abbreviations shall have the same force and effect as the respective marks for which they are so authorized to be used.

Paragraph 2. Except for the purpose of submitting a sample or samples of the same to the chief of bureau for approval no person shall make or prepare, or cause to be made or prepared, the inspection legend, or any abbreviation, copy, or representation thereof, without the written authority therefor of the chief of bureau given in advance.

Paragraph 3. No person shall affix or place, or cause to be affixed or placed, the inspection legend, or any abbreviation, copy, or representation thereof, to or on any meat or product, except under the supervision of a bureau employee.

Paragraph 4. No person shall fill, or cause to be filled, in whole or in part, with any meat or product, any container bearing, or, within the United States, any container intended to bear, the inspection

legend, or any abbreviation, copy, or representation thereof, except under the supervision of a bureau employee.

Paragraph 5. No person shall affix or place, or cause to be affixed or placed, the inspection legend, or any abbreviation, copy, or representation thereof, to or on any container of any meat or product, except under the supervision of a bureau employee.

Paragraph 6. No person shall make, prepare, affix, or use, or cause to be made, prepared, affixed, or used, the inspection legend, or any abbreviation, copy, or representation thereof, except in compliance with these regulations.

Paragraph 7. Advertisements, photographs, and other representations of any meat or product prepared exclusively in official establishments, which contain copies or reproductions of the inspection legend and which are not false or misleading, may be permitted when approved in advance by the chief of bureau.

Paragraph 8. All marks of inspection shall be carefully applied and securely affixed.

Paragraph 9. No person shall remove or cause to be removed from an official establishment any article which these regulations require to be marked in any way unless the same is clearly and legibly marked in compliance with these regulations.

SECTION 2. *Paragraph 1.* Each carcass which has been inspected and passed in an official establishment shall be marked at the time of inspection with the inspection legend and with the number of the establishment. Each primal part shall be likewise marked before it leaves the establishment in which it is first inspected and passed, except as provided in paragraphs 2 and 6 of this section and section 6 of Regulation 25.

Paragraph 2. Primal parts which have been inspected and passed but do not bear the inspection legend may be transported from one official establishment to another official establishment, for further processing, in a car, wagon, or other closed container, if the car, wagon, or container be sealed with a department seal bearing the inspection legend in compliance with these regulations.

Paragraph 3. All primal parts which have been inspected and passed shall, after processing, bear, plainly and legibly, the inspection legend and the number of the official establishment at which the processing was completed.

Paragraph 4. Inspected and passed sausages and other meat food products in animal casings, of the ordinary "ring" variety or larger, shall bear on the casings the inspection legend and the number of the establishment. Inspected and passed sausages and other meat food products in animal casings, of the smaller varieties, such as Frankfort and Vienna styles and pork sausage, shall bear on the casings one or more marks to each chain or two or more marks to each bunch, except in cases where such smaller varieties of sausage and products leave establishments in properly labeled cartons having a maximum capacity of 10 pounds and containing a single kind of product. All markings may be omitted from sausage and other meat food products in animal casings when such sausage or products are to be packed in sealed cans. When

additional markings are required by these regulations, they shall be likewise applied.

Paragraph 5. Meat food products in animal casings, other than sausage, shall be branded with the name of the product, the statement "composed of," and the names of the ingredients arranged in the order of their percentages.

Paragraph 6. Any meat or product of such character or so small that it can not be marked with a brand, and which has been inspected and passed, but does not bear the inspection legend, may be transported in a closed container bearing the inspection legend and other marks required by these regulations. When such container has been opened, the contents thereof may not be further transported in interstate or foreign commerce unless reinspected and packed in a container or containers bearing the inspection legend and other marks required by these regulations. The chief of bureau may authorize meat and products of such character or so small that they can not be marked with a brand, which have been inspected and passed, but do not bear the inspection legend, to be removed from an official establishment in open containers when such articles have been sold by the establishment exclusively for consumption in the city or town at or in which the establishment is located. The chief of bureau may withdraw such privilege of removal in open containers if the same is in any way abused or if the establishment makes any sale of any meat or product which is unsound, unhealthful, unwholesome, or otherwise unfit for human food.

SECTION 3. Paragraph 1. When cereal, vegetable starch, or vegetable flour is added to sausage within the limits prescribed under paragraph 4 of section 6 of Regulation 18, or milk or its derivatives or analogous substances are added to sausage as provided for under paragraph 13 of section 6 of Regulation 18, the product shall be marked with the specific name of each of such added ingredients, as, for example, "cereal added," "potato flour added," "cereal and potato flour added," "dried milk added," "cereal and dried milk added," and so forth, as the case may be. When water in excess of 3 per cent and cereal, vegetable starch, vegetable flour, milk or its derivatives or analogous substances, are added to certain kinds of sausage, as provided in paragraphs 4, 5, and 13 of section 6 of Regulation 18, the product shall be marked with its name, qualified by the addition of the specific names of the added substances, including water, the entire name as qualified to appear in letters of uniform size and style, as, for example, "sausage, water, and cereal," "sausage, water, and potato flour," "sausage, water, cereal, and potato flour," "sausage, water, and dried milk," "sausage, water, cereal, and dried milk," etc., as the case may be. When water, but no cereal, vegetable starch, vegetable flour, or milk or its derivatives or analogous substances, is added to certain kinds of sausage, as provided in paragraph 5 of section 6 of Regulation 18, the addition of water need not be stated.

Paragraph 2. When coloring matter is used in the preparation of casings, as provided in paragraph 3 of section 6 of Regulation 18, the product shall be marked with the phrase, "artificially colored."

Paragraph 3. When benzoate of soda is added to sausage or other meat food products in animal casings the product shall be marked to show the presence and the percentage amount of such ingredient.

SECTION 4. Paragraph 1. Official establishments shall furnish such ink brands, burning brands, and like devices for marking meat and products as the chief of bureau may require. In advance of manufacture, complete and accurate descriptions and designs of the same shall be submitted to and approved by the chief of bureau. Every such brand and device which bears the inspection legend shall, immediately upon being manufactured, be delivered into the custody of the inspector in charge of the establishment, and shall be used only under the supervision of a bureau employee. When not in use for marking, inspected and passed meat and products, all such brands and devices bearing the inspection legend shall be kept locked in properly equipped lockers or compartments, the keys of which shall not leave the possession of a bureau employee.

Paragraph 2. Official establishments shall furnish all ink for marking meats and products. Before being used, samples of the same shall be submitted to and approved by the chief of bureau.

SECTION 5. All brands and devices furnished by the bureau for marking articles with the inspection legend, including self-locking seals and presses for lead and wire seals, shall be used only under the supervision of a bureau employee, and, when not in use for marking, shall be kept locked in properly equipped lockers or compartments, the keys of which shall not leave the possession of a bureau employee.

SECTION 6. No brand or device shall be false or misleading. The letters and figures thereon shall be of such style and type as will make a clear impression. The inspection legend and establishment number on brands shall be separate and apart from trade names, marks, or other devices.

SECTION 7. Paragraph 1. Except as provided in paragraphs 2 and 3 of this section and in section 6 of Regulation 25, when any inspected and passed meat or product for domestic commerce is moved from an official establishment, or meat or product of such character or so small that it can not be marked is moved for domestic commerce from a place having market inspection under these regulations, the shipping container shall bear a domestic meat label which has been submitted to and received the approval of the department and conforms to the following specifications: The label shall be printed with black ink on white paper of good quality, and shall be not less than $2\frac{3}{4}$ by 4 inches in size. The phrase "domestic meat label" shall be printed inside the border across one end of the label. The word "establishment" and the official number shall constitute the top line of the label and shall be printed in type of such size and style as to make them the most conspicuous part of the label. The following statement shall be printed in uniform style: "The meat or meat food product contained herein has been U. S. inspected and passed by Department of Agriculture." The name and address of the establishment, or the name only may also be printed on the label, at the bottom thereof, in type of such size and style as to be less conspicuous than the establishment number. No word or statement, except as permitted by this paragraph, and no picture or other advertising matter, device, or

design, shall appear upon the domestic meat label, which in form and substance shall be as follows:

DOMESTIC MEAT LABEL	ESTABLISHMENT 999
	THE MEAT OR MEAT FOOD PRODUCT CONTAINED HEREIN HAS BEEN U. S. INSPECTED AND PASSED BY DEPART- MENT OF AGRICULTURE.
	SMITH, JONES & RANKIN,
	NEW YORK, N. Y.

Paragraph 2. When any meat or product prepared in an official establishment for domestic commerce has been inspected and passed and is inclosed in a cloth wrapping as a shipping container, such wrapping shall bear the inspection legend and establishment number applied by an ink brand, except in those cases in which the inspection legend and establishment number on the articles themselves are clearly legible through the wrapping.

Paragraph 3. The use of domestic meat labels is not required on containers bearing trade labels which have been approved by the department and on which the inspection legend appears in plain view after the package is prepared for shipment.

SECTION 8. The shipping or outside containers of meat and products for export shall be marked in compliance with sections 1 and 6 of Regulation 24.

SECTION 9. Inedible grease, inedible tallow, or other inedible fat having the physical characteristics of an edible product shall be denatured or otherwise destroyed for food purposes. Containers of such inedible grease, inedible tallow, or other inedible fat shall be conspicuously marked with the word "Inedible." Such containers as tierces, barrels, and half barrels shall have both ends painted white with durable paint and the word "Inedible" marked thereon in letters not less than 2 inches high, while on tank cars the letters shall be not less than 4 inches high.

SECTION 10. *Paragraph 1.* Tank cars carrying inspected and passed product between official establishments shall be equipped for sealing and be securely sealed with seals bearing the inspection legend furnished by the department and affixed by bureau employees.

Paragraph 2. Each tank car carrying inspected and passed product from an official establishment to any destination other than an official

establishment shall bear a label containing the true name of the product, the inspection legend, the establishment number, and the words "date of loading," followed by a suitable space for the insertion of the date. The label shall be conspicuously located and shall be printed on material of such character and be so affixed as to preclude detachment or effacement upon exposure to the weather. Before the car is removed from the place where it is unloaded, the carrier shall remove or obliterate such label.

Paragraph 3. When inspected and passed products for export are transferred from tank cars to other containers on boats, such transfer shall be under bureau supervision, and the containers on the boats shall be likewise labeled.

SECTION 11. *Paragraph 1.* All meat and meat food products intended for the United States Navy and found, upon inspection by bureau inspectors, to conform to the Navy specifications shall bear a special mark composed of the letters U. S. N. inclosed within a heart-shaped shield the top of which is formed of two depressed curved lines meeting at the center.

Paragraph 2. All meat and meat food products intended for the United States Marine Corps and found, upon inspection by bureau inspectors, to conform to the Marine Corps specifications shall bear a special mark composed of the letters U. S. M. C. and the Marine Corps insignia inclosed within an oblong.

REGULATION 17. LABELING.

SECTION 1. *Paragraph 1.* When any inspected and passed meat or product is placed or packed in an official establishment, in any can, pot, tin, canvas, or other receptacle or covering constituting an immediate or true container within the meaning of these regulations there shall be attached to such container or covering a trade label as hereinafter described in this regulation.

Paragraph 2. No container or covering which bears or is to bear a trade label shall be filled, in whole or in part, except with articles which have been inspected and passed in compliance with these regulations and which are sound, healthful, wholesome, fit for human food, and strictly in accordance with the statements on the label. No such container or covering shall be filled, in whole or in part, and no trade label shall be affixed, except under the supervision of a bureau employee.

SECTION 2. *Paragraph 1.* Trade labels shall bear the true name of the meat or product contained in the package, and, except as provided in paragraphs 2 and 5 of this section, or as hereinafter specified in this paragraph shall bear, in prominent letters and figures of uniform size, the phrase "U. S. inspected and passed by Department of Agriculture," and the number of the official establishment at which the meat or product was prepared, or, if processed, the number of the establishment at which last processed. The establishment number may be omitted from labels applied to metal containers on which such number is embossed and from cartons used as containers of oleomargarine, lard, or compound and the product in which is immediately inclosed in an approved wrapper bearing the inspection legend and establishment number. Labels may also bear any other state-

ment, not false or misleading, which has been approved by the department.

Paragraph 2. Trade labels within the meaning of these regulations shall include printed, lithographed, or embossed labels, stickers, seals, wrappers, and receptacles. Metal containers on which the inspection legend is embossed may, with the approval of the department, bear the inspection legend in abbreviated form.

Paragraph 3. Stencils, box dies, inserts, tags, so-called "liners" and "circles" and like devices shall not be used in an official establishment unless previously approved by the department, nor shall they bear the inspection legend or any abbreviation or representation thereof: *Provided*, That wooden boxes of light material and having a maximum capacity of 5 pounds may, upon specific approval by the chief of bureau, have the inspection legend and establishment number imprinted thereon. Sketches of inserts, tags, liners, circles, and like devices shall be submitted for approval in the same manner as prescribed for labels in paragraph 1 of section 3 of this regulation.

Paragraph 4. The establishment number shall be embossed on all sealed tin containers of inspected and passed meat and products filled in an official establishment except that sealed cans, such as those used for sausage in oil and which bear lithographed labels in which the establishment number is incorporated, need not have the establishment number embossed thereon. Trade labels shall not be affixed to containers so as to obscure the embossed establishment number.

Paragraph 5. When any meat or product is placed in cartons or in wrappers of paper or cloth, or in such other containers as the department may approve, the inspection legend and the establishment number may be embodied in a sticker or seal prominently displayed with the trade label, but not necessarily a part thereof. Such stickers or seals shall not be used without the approval of the department, and shall be securely affixed to the containers under the supervision of a bureau employee after an approved trade label has been affixed.

Paragraph 6. No detachable device bearing the inspection legend or any abbreviation or representation thereof shall be affixed to any meat or product or the container thereof.

SECTION 3. *Paragraph 1.* No trade label shall be used until it has been approved in its final form by the department. Triplicates of new trade labels in the form of sketches, proofs, or photographic copies shall be submitted through the inspector in charge to the department for approval, and finished trade labels shall not be prepared in advance of such approval of sketches. After trade labels have been printed, lithographed, or embossed in accordance with the approved sketches or proofs, they shall be submitted in quadruplicate through the inspector in charge for final approval and filing.

Paragraph 2. All trade labels, whether in the form of sketches, proofs, or finished labels, which are submitted to the department for final approval, shall, when the chief of bureau shall so require, be accompanied by a statement showing the kinds and percentages of the ingredients of the product in any container on which it is desired to use the label. Approximate percentages may be given in cases where the percentages of ingredients may vary from time to time, if the limits of variations are stated.

SECTION 4. Trade labels shall be used only on products for which they are approved. They shall not be applied to any meat or prod-

uct the container of which bears any statement that is false or misleading.

SECTION 5. Trade labels to be affixed to packages of any meat or product for foreign commerce may be printed in a foreign language. The inspection legend and the official establishment number shall in all cases appear thereon in English; but, in addition, may appear, literally translated, in foreign languages.

SECTION 6. The name under which inspection is granted to an official establishment may appear, without qualification, upon the label or the container of an article prepared by the official establishment so named. When an article is prepared by an official establishment for a person other than one of those to whom inspection has been granted at that establishment, and the name of such person is to appear upon the label or container thereof, a prominent and conspicuous statement shall appear upon the label to the effect that the article was prepared for such person, or the term "distributor" or "distributors" or "distributed by," or other equivalent term, shall be used thereon in connection with the name of such person, or the name of such person shall be qualified by the addition of the word "brand" or "style" in direct connection with the name of the distributor and in the same size and style of lettering.

SECTION 7. *Paragraph 1.* No meat or product, and no container thereof, shall be labeled with any false or deceptive name; but established trade names which are usual to such articles and are not false or deceptive and which have been approved by the Secretary of Agriculture may be used.

Paragraph 2. No statement, word, picture, design, or device which conveys any false impression or gives any false indication of origin or quality shall appear on any label. For example:

(a) The picture of any swine shall be allowed only on labels used in connection with pork products.

(b) Names of countries, States, and Territories, and such other geographical names as the department may approve, may be used on labels only when followed by the word "style," "type," "cut," or "brand," in the same size and style of lettering as the geographical name, unless the products for which the labels are intended are prepared in the localities named: *Provided*, That when a geographical name by reason of long usage is recognized as a generic term, indicating a certain style, type, or brand, such name may be used without the words "style," "type," or "brand," when accompanied by a statement showing the State or Territory in which the product is prepared, if prepared in a State or Territory, and showing the locality in which the product is prepared, if not prepared in a State or Territory. For example, sausage of the kind commonly known as Vienna sausage may be labeled either "Vienna style sausage" or "Vienna sausage, made in Illinois." In the latter case the words showing the place of manufacture need not be in the same size and style of lettering as the name of the product, but shall be plain and conspicuous.

(c) Names or illustrations indicative or imitative of distinctive types or breeds of livestock shall not be used on labels unless the products for which such labels are intended are actually derived from carcasses of animals of the type or breed specified.

(d) The word "ham" without any prefix indicating the species of animal from which derived shall be used on labels only in connection with pork hams.

(e) The word "fresh" shall not be used on labels in connection with any meat or product the ingredients of which, in whole or in part, have undergone any process of curing.

(f) Such terms as "meat extract" or "extract of beef," without qualification, shall not be permitted on labels in connection with products prepared from organs or parts of the carcass other than fresh flesh. Extracts prepared entirely from parts of the carcass other than fresh flesh shall not be labeled "meat extract," but may be properly labeled with the true names of the parts from which prepared, as, for example, "liver extract." The terms "beef extract" and "extract of beef" without qualification shall be applied only to extracts of fresh beef. Extract of cured beef or of other cured meat shall be designated, respectively, as "extract of cured beef," "extract of cured meat," or "cured-meat extract." In the latter case the words "cured" and "meat" shall appear on one line in the same size and style of lettering and shall be connected by a hyphen. When beef extract or meat extract is mixed with extract from cured meat or extract derived from the other parts of the carcass, such mixture shall be designated as "compound meat extract," and in addition there shall appear on the label a statement showing the ingredients, other than fresh flesh, which have been used in preparing the extract. In the case of fluid extract the word "fluid" shall also appear on the label, as, for example, "fluid extract of beef." The word "fluid" merely indicates a lower percentage of solid matter.

(g) Such terms as "country," "farm," and the like, shall not be used on labels in connection with meat and products unless such meat and products are actually prepared in the country or on the farm. However, if the articles are prepared in the same way as in the country or on the farm, these terms, if qualified by the word "style" in the same size and style of lettering, may be used. Sausage containing cereal shall not be labeled "country style," and lard not rendered in an open kettle shall not be designated as "country style."

(h) The word "leaf" shall not be used in connection with lard prepared from fat other than leaf fat. The qualification "prime steam" shall not be applied to lard rendered in whole or in part from fats obtained from cured meats or trimmings.

(i) Oil, stearine, or stock obtained from beef or mutton fats rendered at a temperature above 170° F. shall not be designated as "oleo oil," "oleo stearine," or "oleo stock," respectively.

SECTION 8. A meat food product when composed of more than one ingredient shall not bear a label with a name stating or indicating that the product is a substance which is not the principal ingredient contained therein, even though such name be an established trade name. The term "principal ingredient," as used in this section, shall be construed to mean that such ingredient is equal to or exceeds in amount the other ingredients combined, exclusive of cereal and water. If the ingredients are stated on the label, they shall appear in the order of their percentages. For example, sausage containing

pork and beef shall not be labeled "pork sausage," but shall be labeled "pork and beef sausage." However, if the pork ingredient equals or exceeds 50 per cent of the meat content, the sausage may be labeled "pork sausage, beef added." A product consisting of veal, pork, and beef shall not be labeled "veal loaf," but may be designated as "veal, pork, and beef loaf." However, if the veal ingredient is not less than 50 per cent of the meat content of the product, the product may be labeled "veal loaf, pork and beef added," the words "pork" and "beef" to appear in the order or their percentages, as above indicated.

SECTION 9. Paragraph 1. When a meat food product contains an added substance or substances, the label shall show the added substance or substances except as provided in the succeeding paragraphs of this section.

Paragraph 2. When cereal, vegetable starch, or vegetable flour is added to sausage within the limit prescribed by paragraph 4 of section 6 of Regulation 18, or milk or its derivatives or analogous substances are added to sausage as provided for under paragraph 13 of section 6 of Regulation 18, there shall appear on the label in a prominent manner, contiguous to the name of the product, the specific name of each of such added ingredients, followed by the word "added," as, for example, "cereal added," "potato flour added," "cereal and potato flour added," "dried milk added," "cereal and dried milk added," and so forth, as the case may be. When water in excess of 3 per cent and cereal, vegetable starch, vegetable flour, milk or its derivatives, or analogous substances are added to certain kinds of sausage as provided in paragraphs 4, 5, and 13 of section 6 of Regulation 18, the product shall be labeled with its name qualified by the addition of the specific names of the added substances, including the water, the entire name as qualified to appear in letters of uniform size and style, as, for example, "sausage, water, and cereal," "sausage, water, and potato flour," "sausage, water, cereal, and potato flour," "sausage, water, and dried milk," "sausage, water, cereal, and dried milk," and so forth, as the case may be. When water, but no cereal, vegetable starch, vegetable flour, or milk or its derivatives or analogous substances, is added to certain kinds of sausage as provided in paragraph 5 of section 6 of Regulation 18, the addition of water need not be stated.

Paragraph 3. When meat food products in animal casings, other than sausage, are placed in wrappers, cartons, or other containers, the labels on such containers shall bear the name of the product, the words "composed of" or equivalent statement, and the names of the ingredients arranged in the order of their percentages.

Paragraph 4. When there is added to any meat food product other than sausage and products referred to in paragraphs 2 and 3 of this section, cereal, vegetable starch, or vegetable flour not in excess of 5 per cent individually or collectively, there shall appear on the label in a conspicuous manner contiguous to the name of the product, the specific name of each of such added ingredients, followed by the word "added," as, for example, "cereal added," "potato flour added," "cereal and potato flour added," and so forth, as the case may be. If any such product contains cereal, vegetable starch, or vegetable flour, individually or collectively, in excess of 5 per cent the specific name

or names of such added ingredients shall appear as a part of the name of the product in uniform size and style of letters, for example, "potted meat and cereal," "potted meat and potato flour," "potted meat, cereal and potato flour": *Provided, however,* That products such as meat loaves, pâtés, soups, tripe with onion sauce, Irish stew, stewed kidneys, hash, chile con carne, tamales, boiled dinners, chop suey, scrapple, and the like, may contain cereal and similar substances without the presence of such substances being indicated on the labels.

Paragraph 5. When edible parts of the head other than flesh and fat, edible parts of the viscera, or other similar edible parts, are added to any meat or product bearing a name, such as "meat," "beef," "pork," "veal," and the like, there shall appear on the label, in a prominent manner and contiguous to the name of the product, the statement "meat products added," or "meat by-products added," provided such parts are not in excess of 20 per cent. If this percentage is exceeded, the words "and meat products," or "and meat by-products" shall appear as a part of the name of the product and in the same size and style of lettering. The percentage of such parts added to any meat or product shall be based on the weight of the meat ingredient of the product exclusive of added substances. When a potted, deviled, or similar article of food is prepared exclusively from the above-mentioned parts, the product shall be labeled "potted-meat products," "potted-meat by-products," "deviled-meat products," "deviled-meat by-products," and the like.

Paragraph 6. On and after three years from the date of the order adopting these regulations the term "meat products" shall not be used to declare the presence of edible parts of the head other than flesh and fat, edible parts of the viscera, or other similar edible parts, as provided for in paragraph 5 of this section, unless hereafter expressly authorized by the Secretary of Agriculture upon its being shown to his satisfaction that continuance of the use thereof for a longer period is equitable and is rendered necessary in order to utilize stocks of labels on hand or ordered at the time the regulation takes effect.

Paragraph 7. Lard may have added thereto lard stearin or stearin made from lard (hydrogenated lard) without the presence of such added substance being shown on the label.

Paragraph 8. When not over 20 per cent of oleo stearin, beef fat, mutton fat, or vegetable stearin is added to lard, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of the product, the statement "oleo stearin added," "beef fat added," "mutton fat added," or "vegetable stearin added," respectively, as the case may be.

Paragraph 9. Labels for mixtures, other than oleomargarine, consisting of fat derived from carcasses of cattle, sheep, swine, or goats, shall bear the names of the ingredients in a prominent manner in the order of their percentages, preceded by the statement "composed of" or "made from," or an equivalent statement. If vegetable fat is included in such mixture, the phrase "vegetable fat" (or vegetable oil, or vegetable stearin, or both, as the case may be) or the specific name or names of the vegetable fat shall appear among the

names of the other ingredients. Tierces, barrels, and half barrels containing "compound," or "lard substitutes," or "lard compound," shall, immediately after filling, be legibly marked on one end, and on the side near the end, with the true name of the product. Tin pails, drums, tubs, and similar containers of such products shall bear the true name of the product also on the side at the time of filling. Mixtures of which the lard ingredient equals or exceeds in amount the other ingredients combined may bear the name "lard compound" preceding the statement of composition provided for in this paragraph.

Paragraph 10. Containers of meat packed in borax shall, at the time of packing, be marked "for export," followed on the next line by the words "packed in preservative" or such equivalent statement as may be approved for this purpose by the department, and directly beneath this there shall appear the word "establishment" or abbreviation thereof, followed by the number of the establishment at which the product is packed. The complete statement shall be applied in a conspicuous location and in letters not less than 1 inch in height.

Paragraph 11. Any meat or product containing any benzoate of soda shall be plainly labeled so as to show the presence and the percentage amount of such benzoate of soda.

Paragraph 12. When permitted coloring matter is used in the preparation of lard or other prepared animal fats, or for the purpose of coloring sausage casings, under the provisions of paragraph 3 of section 6 of Regulation 18 there shall appear on the label in a prominent manner and contiguous to the name of the product, except in the case of oleomargarine, the statement "artificially colored."

SECTION 10. All meat and products in package form shall have the quantity of the contents thereof plainly and conspicuously marked on the outside of the package in terms of weight, measure, or numerical count: *Provided*, That such reasonable variations and tolerances and also exemptions as to small packages shall be permitted as shall be established by rules and regulations made pursuant to the food and drugs act.

SECTION 11. *Paragraph 1.* No marks of Federal inspection which have been previously used shall be again used for the identification of any meat or product except as provided in paragraph 2 of this section.

Paragraph 2. All stencils, marks, labels, or other devices, whether relating to any meat or product or otherwise, on previously used containers, shall be removed or obliterated before such containers are used for any meat or product, unless such stencils, marks, labels, or devices correctly indicate the article to be packed therein and such containers are refilled under the supervision of bureau employees.

SECTION 12. *Paragraph 1.* All labeling of meat and products required to be inspected by bureau employees shall be in compliance with these regulations.

Paragraph 2. No person shall apply or affix, or cause to be applied or affixed, any label to any article prepared or received in an official establishment or to any container thereof except in compliance with these regulations.

Paragraph 3. No person shall, in an official establishment, fill or cause to be filled, in whole or in part, any container with any

article required by these regulations to bear a label, except in compliance with these regulations.

Paragraph 4. No person shall remove or cause to be removed from an official establishment any meat or product bearing a label unless such label be in compliance with these regulations.

REGULATION 18. REINSPECTION AND PREPARATION OF MEAT AND PRODUCTS.

SECTION 1. *Paragraph 1.* All meat and products, whether fresh or cured, even though previously inspected and passed, shall be reinspected by bureau employees as often as may be necessary, in order to ascertain whether the same are sound, healthful, wholesome, and fit for human food at the time the same leave official establishments. If upon reinspection any article is found to have become unsound, unhealthful, unwholesome, or in any way unfit for human food, the original mark, stamp, or label thereon shall be removed or defaced and the article condemned: *Provided, That—*

(a) If an article becomes soiled or unclean by falling on the floor or in any other accidental way it may be cleaned and presented for reinspection.

(b) If an article is found to have absorbed a foreign odor, contains mold or similar substance, or in the case of lard there is present the condition known as tank-water sourness in the first stage, and the article is capable of being rehandled by approved methods for food purposes, the official establishment may be permitted, if the necessary steps are immediately taken, to so rehandle it in a manner prescribed by the chief of bureau.

If upon final reinspection the article is found to be sound, healthful and wholesome, it shall be passed for human food; otherwise it shall be condemned.

Paragraph 2. Care shall be taken to see that meats and products are in good condition when placed in freezers. In case there is any doubt as to the soundness of any frozen meat or product the inspector will require the defrosting and reinspection of a sufficient quantity thereof to determine its actual condition.

SECTION 2. Upon all meat and products which are suspected on reinspection of being unsound, unhealthful, unwholesome, or in any way unfit for human food, or upon the containers thereof, there shall be placed by a bureau employee, at the time of reinspection, a "U. S. retained" tag. The employee who affixes the tag shall record the tag number and the kind and amount of the article retained. Such tag shall accompany such article to the retaining room or other special place for final inspection. When the final inspection is made, if the article is condemned, the original mark, stamp, or label thereon shall be removed or defaced and the inspector shall stamp on or write across the face of the retained tag the phrase "U. S. inspected and condemned," and this tag shall accompany such article into the tank. The inspector shall make a complete record of the transaction and shall report his action to the inspector in charge. If, however, upon final inspection the article is passed for food, the inspector shall remove the retained tag, record the transaction, and report his action to the inspector in charge.

SECTION 3. *Paragraph 1.* Except as provided in Regulation 12, no meat or product shall be brought into an official establishment

unless it has been previously inspected and passed by a bureau employee, nor unless it can be identified by marks, seals, brands, or labels as having been so inspected and passed, nor, except as provided in paragraph 2 of section 12 of Regulation 27, if it has been processed elsewhere than in an official establishment. All meat and products brought into an official establishment in compliance with these regulations shall be identified and reinspected at the time of receipt, and be subjected to further reinspection in such manner and at such times as may be deemed necessary. If upon such reinspection any article is found to be unsound, unhealthful, unwholesome, or otherwise unfit for human food, the original mark, stamp, or label shall be removed or defaced and the article condemned.

Paragraph 2. Any meat or product which has been inspected and passed under these regulations and bears the inspection legend may be shipped in interstate or foreign commerce, provided it is sound, healthful, wholesome, and fit for human food and has not been processed, reprocessed, or changed in any manner so as to alter the character of the product.

Paragraph 3. Except as prohibited by paragraph 2 of this section, cod, kidney, and breast fat from inspected and passed beef carcasses may be brought from unofficial establishments, markets, or shops which handle no beef carcasses except those which have been inspected and passed, into official establishments, provided such fats have been handled at all times in a sanitary manner and are found on reinspection, when received, to be sound, healthful, wholesome, and fit for human food.

SECTION 4. Every official establishment shall designate, with the approval of the inspector in charge, a dock or place at which returned meat and products shall be received, and such meat and products shall be received only at such docks or places and shall be there inspected by a bureau employee before entering the establishment.

SECTION 5. *Paragraph 1.* All processes used in curing, pickling, rendering, canning, or otherwise preparing any meat or product in official establishments shall be supervised by bureau employees. No fixtures or appliances, such as tables, trucks, trays, tanks, vats, machines, implements, cans, or containers of any kind, shall be used unless they are of such materials and construction as will not contaminate the meat and products and are clean and sanitary. All steps in the processes of manufacture shall be conducted carefully and with strict cleanliness in rooms or compartments separate from those used for inedible products.

Paragraph 2. All substances and ingredients used in the manufacture or preparation of any meat or product shall be clean, sound, healthful, wholesome, and otherwise fit for human food.

Paragraph 3. Pumps, pipes, conductors, and fittings used to conduct milk, cream, or mixtures of milk or cream in the manufacture of oleomargarine shall be of sanitary construction, with smooth inner and outer surfaces of noncorrosive material or coated with nickel, tin, or other approved material, readily demountable for cleaning, and shall be kept clean and sanitary.

Paragraph 4. All milk and cream used in the preparation of oleomargarine shall be pasteurized and all butter used for this purpose shall be made from pasteurized products or pasteurized within the establishment.

SECTION 6. *Paragraph 1.* No meat or product shall contain any substance which impairs its wholesomeness, nor contain, except as permitted by paragraphs 2, 3, and 8 of this section, any dye, preservative, or added chemical.

Paragraph 2. There may be added to meat and products common salt, sugar, wood smoke, cider vinegar, wine vinegar, malt vinegar, sugar vinegar, glucose vinegar, spirit vinegar, pure spices, saltpeter, and nitrate of soda. Benzoate of soda may be added to meat and products only when declared on the label, as provided by paragraph 11 of section 9 of Regulation 17.

Paragraph 3. Only harmless coloring matters may be used, and these only with the approval of and in such manner as may be designated by the department. Dyes may be used in or upon the products only in the manner and under the conditions following:

(a) The dyes may be mixed with prepared fats, such as lard and lard compounds.

(b) The dyes may be used for coloring sausage casings or other casings, by dipping or application, provided the character of the casing is such that the dye does not penetrate into the meat food product contained in the casing. If cloth casings are used, they shall be coated with uncolored paraffin before the application of the color.

(c) When artificial coloring matter is used, the product shall be marked or labeled as required by paragraph 2 of section 3 of Regulation 16 and paragraph 12 of section 9 of Regulation 17.

Paragraph 4. Sausage shall not contain cereal, vegetable starch, or vegetable flour, individually or collectively, in excess of 2 per cent.

Paragraph 5. Water or ice shall not be added to sausage except for the purpose of facilitating grinding, chopping, and mixing, in which case the added water or ice shall not exceed 3 per cent, except that sausages of the class which are smoked or cooked, such as Frankfort style, Vienna style, and Bologna style, may contain added water in excess of 3 per cent, but not in excess of an amount necessary to make the product palatable.

Paragraph 6. No "compound," lard substitute, lard, or lard compound shall contain added water.

Paragraph 7. The use of substances necessary for the proper preparation, clarification, or refining of meat and products may be permitted, subject to the approval of the Secretary of Agriculture, provided they do not impair the quality of the meat or product and are eliminated during the further process of manufacture; as, for example, the use of bicarbonate of soda and fuller's earth in the preparation of fats, and the use of sal soda or lime in the cleansing of tripe.

Paragraph 8. When no substance is used in the preparation or packing thereof which, either in kind or in proportion, conflicts with the laws of the foreign country to which they are to be exported, and the foreign purchaser so directs in writing, meat food products for export to such foreign country may contain preservatives in accordance with such direction. Such products shall be prepared and packed in compartments of the establishment separate and apart from the compartments in which any meat or product is prepared or packed for domestic use or consumption, except as permitted by paragraph 9 of this section, and shall be kept separate.

Paragraph 9. The packing of articles which are prepared, as provided for in paragraph 8 of this section, with any preservatives not permitted by paragraph 2 of this section may be done in the regular packing room, provided no other meat or product be allowed in the packing room during the time of such packing. After the packing is completed, the packing room shall be thoroughly cleansed of the preservative before the packing of other articles therein is resumed. A separate room or compartment constructed of tight partitions or walls shall be set apart for storing the preservatives, trays, and other appliances used in connection with the packing. This room or compartment shall be held under a lock furnished by the department, the key of which shall not leave the custody of a bureau employee.

Paragraph 10. The packing of all articles under paragraphs 8 and 9 of this section shall be conducted under the personal supervision of a bureau employee.

Paragraph 11. No article prepared or packed for export under paragraph 8 or 9 of this section shall be sold or offered for sale for domestic use or consumption, unless and until destroyed for food purposes under the personal supervision of a bureau employee.

Paragraph 12. The contents of the container of any article prepared or packed for export under paragraph 8 or 9 of this section shall not be removed, in whole or in part, prior to exportation, except under the supervision of a bureau employee. If such contents be removed prior to exportation, then the article shall be either repacked, in accordance with the provisions of paragraph 8 or 9 and paragraph 10 of this section, or destroyed for food purposes under the personal supervision of a bureau employee.

Paragraph 13. Milk, skimmed milk, dried milk, dried skimmed milk, malted milk, and analogous substances and products which may be approved for such purposes by the Secretary of Agriculture, may be added to sausage, provided their use does not result in added water or moisture in excess of 3 per cent in unsmoked and uncooked sausage, or in excess of an amount necessary to make the product palatable in sausages of the class which are smoked or cooked, as referred to in paragraph 5 of this section.

SECTION 7. *Paragraph 1.* Any canned meat or product which requires sterilization to preserve it shall be sterilized on the same day that the cans are filled. Defective or leaky cans discovered after the process of sterilization has been completed shall not be repaired or repacked unless (a) the repairing, or repacking be completed within six hours after the process of sterilization has been completed, or (b) if their defective or leaky condition be discovered during an afternoon run, they be held in coolers of a temperature not exceeding 34° F. until the following day, when they may be repaired or repacked. Sterilization will be deemed completed within the meaning of this paragraph when the cans have sufficiently cooled for inspection and handling. The contents of all defective or leaky cans not repaired or repacked in compliance with this paragraph shall be condemned.

Paragraph 2. Sausage prepared or packed in oil shall be heated to a temperature of at least 160° F. and this temperature maintained within the can for not less than 30 minutes. Cans should show good vacuum.

Paragraph 3. Meat and products cooked in official establishments shall be cooked only in such manner as may be approved by the chief of bureau.

Paragraph 4. Inasmuch as it can not certainly be determined, by any present known method of inspection, whether the muscle tissue of pork contains trichinæ, and inasmuch as live trichinæ are dangerous to health, no article of a kind prepared customarily to be eaten without cooking shall contain any muscle tissue of pork unless the pork has been subjected to a temperature sufficient to destroy all live trichinæ, or other treatment prescribed by the chief of bureau.

Paragraph 5. Meats passed for sterilization may be used for the preparation of such meats and products as canned meats, sausages, cooked or boiled meats, meat loaves and similar products, provided all parts of the meat are heated to a temperature not lower than 170° F. for a period of not less than 30 minutes, and further that the articles so prepared be marked in accordance with bureau requirements.

SECTION 8. Unless labeled at once, canned meat and products shall be marked so as to maintain their identity until the final label is attached.

SECTION 9. *Paragraph 1.* The only animal casings that may be used as containers of any meat or product are those from cattle, sheep, swine, or goats.

Paragraph 2. Casings for meat and products shall be carefully inspected by bureau employees. Only those which have been carefully washed and thoroughly flushed with clean water, are suitable for containers, are clean, and are passed on such inspection, shall be used.

Paragraph 3. Portions of casings which show infestation with *Æsophagostomum* or other nodule-producing parasite, and weasands infested with the larvæ of *Hypoderma lineatum*, shall be rejected, except that when the infestation is slight and the nodules and larvæ are removed, the casing or weasand may be passed.

Paragraph 4. Intestines shall not be used as ingredients of meat food products, except under such terms and restrictions as the chief of bureau may specifically prescribe.

Paragraph 5. The fermenting and sliming of hog and sheep casings shall be done only in compartments separate from those in which either edible or inedible products are handled.

SECTION 10. *Paragraph 1.* Heads for use in the preparation of meat food products shall be split and the bodies of the teeth, the turbinated and ethmoid bones, ear tubes, and horn butts removed and the heads then thoroughly cleaned.

Paragraph 2. Kidneys for use in the preparation of meat food products shall first be freely sectioned and then thoroughly soaked and washed. All detached kidneys, including beef kidneys detached with kidney fat, shall be inspected before being used in or shipped from the establishment.

Paragraph 3. Cattle paunches and hog stomachs for use in the preparation of meat food products shall be thoroughly cleaned on all surfaces and parts immediately after being emptied of their contents.

Paragraph 4. Tonsils shall be removed and shall not be used as ingredients of meat food products.

SECTION 11. No blood which comes in contact with the surface of the body of an animal or is otherwise contaminated shall be collected for food purposes. Only blood from animals the carcasses of which are inspected and passed may be used for meat food products. The defibrination of blood intended for food purposes shall not be performed with the hands.

SECTION 12. Lard which is to be labeled as such shall be prepared in equipment used exclusively for that product, except that permission may be granted by the chief of bureau for restricted use of lard equipment for the preparation of other edible products. The pipes and equipment used for edible fats shall be so arranged that the identity of each product shall be maintained until the product is properly labeled.

SECTION 13. Samples of meat and products, water, dyes, chemicals, preservatives, spices, or other articles in any official or exempted establishment shall be taken, without cost to the department, for examination, as often as may be deemed necessary by the bureau.

SECTION 14. No dye, chemical, preservative, or other substance, the use of which is prohibited by these regulations, shall be brought into or kept in an official establishment.

SECTION 15. No mixture which does not contain a considerable and definite proportion of inspected and passed meat or products shall bear the inspection legend or any abbreviation or representation thereof. If any mixture of which meat or product is an ingredient contains only inspected and passed meat or product, and such ingredient is not a considerable and definite proportion thereof, and any reference is made to inspection on the label or container thereof, such reference shall be in the following form: "The meat contained herein has been inspected and passed at an establishment where Federal inspection is maintained." Any mixture which does not contain a definite or considerable proportion of any meat or product may be transported in interstate or foreign commerce without being inspected or labeled under these regulations, but subject to the provisions and requirement of the food and drugs act and the regulations made thereunder: *Provided*, That where such mixture is prepared in a part of an official establishment, the sanitation of that part of the establishment shall be supervised by bureau employees and the meat or product used as an ingredient therein shall be inspected before it enters the mixture.

REGULATION 19. MARKET INSPECTION.

SECTION 1. *Paragraph 1.* Market inspection may be established to provide for the interstate transportation or export, from public markets, and other places, of portions of inspected and passed meat and products which, when cut or otherwise removed from a marked carcass, part, or container, do not show the inspection legend. Each city in which market inspection is established shall be assigned an official number by the chief of bureau, and all articles transported under such inspection shall bear the inspection legend and the official number of the city.

Paragraph 2. Persons granted inspection under paragraph 1 of this section shall conform to the requirements of the department

governing sanitation, the use of dyes, chemicals, and preservatives, and such other matters as may be specified from time to time by the chief of bureau as applicable thereto.

SECTION 2. Unmarked portions cut from a marked carcass or part or removed from a marked container, under market inspection, for interstate transportation or for export, shall be inspected by a bureau employee at the time they are so cut or removed, and, if found to be sound, healthful, wholesale, and fit for human food, shall be marked with the inspection legend. Whenever practicable, the brand shall be applied to the meat itself. When this can not be done, the container thereof shall be marked, for interstate transportation, as required by Regulation 16, or, for export, as required by Regulation 24.

REGULATION 20. REPORTS.

SECTION 1. Reports of the work of inspection carried on in every official establishment shall be forwarded to the department by the inspector in charge, on such blank forms and in such manner as may be specified by the chief of bureau.

SECTION 2. Bureau employees shall make daily reports of the amounts of articles handled or prepared in the subdivisions of the establishments to which they are assigned and of such other things as the chief of bureau may require.

SECTION 3. Each official establishment shall furnish to bureau employees accurate information as to all matters needed by them for making their reports pursuant to section 2 of this regulation.

SECTION 4. Reports on sanitation shall be made by the bureau employees assigned to the various subdivisions of official establishments to the inspector in charge, and by the inspector in charge to the chief of bureau.

REGULATION 21. APPEALS.

SECTION 1. When the action of an inspector in condemning any meat of product is questioned, appeal may be made to the inspector in charge, and from his decision appeal may be made to the chief of bureau or to the Secretary of Agriculture, whose decision shall be final.

REGULATION 22. COOPERATION WITH LOCAL AUTHORITIES.

SECTION 1. Inspectors in charge shall cooperate, whenever practicable to do so in compliance with these regulations, with State, municipal, and other local officials in matters pertaining to meat inspection.

SECTION 2. Inspectors in charge shall confer with such officials at their stations and inform them of the Federal meat-inspection service, what the bureau is accomplishing in that particular locality, and, in turn, ascertain what is being done by the local officials. Such conferences shall be had from time to time, as may be practicable and mutually agreeable, with a view to Federal and local officials, each being helpful to the other in handling problems where assistance is required for the good of the service, and particularly for the purpose of preventing the use of unfit meat and products for food.

SECTION 3. If it be proposed to adopt a definite cooperative arrangement, the details thereof shall be submitted to and approved by the chief of bureau before it is put into effect.

REGULATION 23. BRIBERY, COUNTERFEITING, ETC.

SECTION 1. It is a felony, punishable by fine and imprisonment, for any person, firm, or corporation to give, pay, or offer, directly or indirectly, to any bureau employee authorized to perform any duty prescribed by the meat-inspection act or these regulations, any money or other thing of value with intent to influence such employee in the discharge of his duty. It is also a felony, punishable by fine and imprisonment, for any bureau employee engaged in the performance of any duty prescribed by the meat-inspection act or these regulations to receive or accept from any person, firm, or corporation engaged in interstate or foreign commerce any gift, money, or other thing of value given with any purpose or intent whatsoever.

SECTION 2. It is a misdemeanor, punishable by fine and imprisonment, for any person, firm, or corporation, or officer, agent, or employee thereof, to forge, counterfeit, simulate, or falsely represent, or without proper authority to use, fail to use, or detach, or knowingly or wrongfully to alter, deface, or destroy, or to fail to deface or destroy, any of the marks, stamps, tags, labels, or other identification devices provided for in the meat-inspection act or in and as directed by these regulations, on any carcass, part of carcass, or the food product or containers thereof, subject to the provisions of the meat-inspection act, or any certificate in relation thereto authorized or required in the meat-inspection act or as directed in these regulations.

SECTION 3. Any meat or product which bears, or the container of which bears, the inspection legend or any other mark prescribed by the meat-inspection act, the imported-meat act, or these regulations shall be subject to inspection at any time or place.

SECTION 4. Bureau employees shall report, in such form and manner as the chief of bureau shall prescribe, any meat or product which bears, or the container of which bears, the inspection legend or any other mark prescribed by the meat-inspection act, the imported-meat act, or these regulations, discovered by them outside of official establishments and which is unsound, unhealthful, unwholesome, or in any way unfit for human food, so that criminal proceedings, proceedings for the seizure of any such article under the food and drugs act, or other proceedings may be instituted, as the facts may warrant.

REGULATION 24. EXPORT STAMPS AND CERTIFICATES.¹

SECTION 1. *Paragraph 1.* A numbered meat-inspection stamp shall be affixed to each outside container (except cloth wrappings) of any inspected and passed meat or product for export or to the Philippines, except ship stores and small quantities exclusively for the personal use of the consignee and not for sale or distribution.

¹ Attention is directed to the requirements of Regulation 25 governing transportation, and to the requirement of paragraph 11 of section 6 of Regulation 18 that articles prepared under said section 6 for export be destroyed for food purposes before being sold or offered for sale for domestic use or consumption.

Paragraph 2. Such stamps shall be securely affixed either (a) in a grooved space made by removing a portion of the wood of sufficient size to admit the stamp, or (b) on either end of the package, provided that the sides thereof are made to project at least one-eighth of an inch to afford the necessary protection from abrasion.

Paragraph 3. The cloth wrapping used as an outside container of any inspected and passed meat or product for export shall bear the inspection legend and the establishment number applied by an ink brand.

Paragraph 4. A numbered modified meat-inspection stamp containing the special certification required by the British authorities shall be affixed to each outside container of inspected and passed fresh pork cuts and organs exported to Great Britain.

Paragraph 5. A numbered meat-inspection stamp shall be affixed to each tank car of inspected and passed lard or similar edible product for shipment to Canada.

SECTION 2. *Paragraph 1.* Upon application of the exporter, the inspector in charge is authorized to issue certificates for shipments of inspected and passed meats and products to any foreign country or to the Philippines. Certificates should be issued at the time the articles leave the establishment; if not issued at that time, they may be issued later only after identification and reinspection of the articles.

Paragraph 2. Export certificates shall be issued in serial numbers and in triplicate form. Each certificate shall show the names of the exporter and the consignee, the destination, the numbers of the stamps, if any, attached to the articles to be exported, the shipping marks, the kind of product, and the weight.

Paragraph 3. Only one certificate shall be issued for each consignment, unless otherwise directed by the chief of bureau.

Paragraph 4. The original certificate shall be delivered to the shipper and shall be used only for the purpose of effecting the transportation and delivery of the consignment.

Paragraph 5. The duplicate of the certificate shall be delivered to the shipper and by him delivered to the agent of the railroad or other carrier which transports the consignment from the United States otherwise than by water, or to the chief officer of the vessel on which the export shipment is made and without which no clearance shall be given to any vessel having aboard any meat or product, and shall be used only by these agencies and for the purpose of effecting the transportation of the consignment certified. The chief officer of the vessel shall file such duplicate with the customs officer at the time of filing the master's manifest or the supplemental manifest.

Paragraph 6. The triplicate of the certificate shall be retained by the inspector in charge issuing the same and forwarded to the department for filing.

Paragraph 7. Under no circumstances shall the original or the triplicate of such certificate be used for the purpose for which it is prescribed by paragraph 5 of this section that the duplicate shall be used.

SECTION 3. *Paragraph 1.* No person operating any steam or sailing vessel, and no railroad or other carrier, shall receive for transporta-

tion or transport from the United States to Great Britain or Ireland, or any of the countries of continental Europe, or to Canada, Venezuela, Argentina, Peru, Mexico, or the French Antilles, any meat or product, except ship stores and small quantities exclusively for the personal use of the consignee and not for sale or distribution, unless and until a certificate of inspection covering the same has been issued and delivered as provided in this regulation. The requirement of export certificates is waived for meat and products exported to countries other than those named in this paragraph.

Paragraph 2. Export certificates for shipments of inspected and passed meat and products to Italy, Argentina, Mexico, and Venezuela shall be viséed by the consul of the country of destination at the place of origin or the first port.

Paragraph 3. The original certificate issued for shipments of inspected and passed meat and products to Peru shall be countersigned by the Chief of the Bureau of Animal Industry.

Paragraph 4. The special form of certificate required by the Canadian authorities shall appear on the reverse side of certificates issued for shipments of inspected and passed meat and products to Canada.

Paragraph 5. The certificate and description of the shipment shall appear in the French language on the reverse side of certificates issued for shipments of inspected and passed meat and products to Switzerland.

Paragraph 6. Export certificates shall not be issued for shipments of livers to Canada unless the portal lymph glands are intact.

Paragraph 7. Export certificates shall not be issued for any shipment of artificially colored meat or product for Canada.

Paragraph 8. Export certificates for carload shipments of inspected and passed meats in bulk to Canada shall show the car numbers and initials.

SECTION 4. *Paragraph 1.* Numbered inedible-product stamps and certificates of a distinctive color may be issued, upon request of the shipper, for export shipments of casings, bladders, hoofs, horns, grease, and similar inedible animal products.

Paragraph 2. Inedible-product certificates for shipments to Norway and Sweden shall have the statement "of American origin" inserted after the word "animals."

SECTION 5. No tallow, stearin, oleo oil, or the rendered fat derived from cattle, sheep, swine, or goats, that has not been inspected, passed, and marked in compliance with these regulations shall be exported, unless the shipper files with the collector of customs at the port from which the export shipment is made an affidavit by the exporter that such article is inedible.

SECTION 6. *Paragraph 1.* Numbered stamps and certificates of a distinctive color, known as preservative stamps and certificates, shall be issued to identify all articles prepared or packed with preservatives for export. The stamps shall be securely affixed to containers of the article before they leave the establishment, in the manner prescribed by paragraph 2 of section 1 of this regulation. Unless, upon special application to him, the chief of bureau shall otherwise direct, the certificates shall be issued before the articles leave the establishment, and shall be issued and used in the same

way and shall serve the same purposes, respectively, as the certificates issued pursuant to section 2 of this regulation.

Paragraph 2. Prior to export no preservative stamp required by this section shall be detached from the container except under the personal supervision of a bureau employee. If the preservative stamp is detached, then the article in the container shall be either repacked, in accordance with the provisions of paragraph 8 or 9 and paragraph 10 of section 6 of Regulation 18, or destroyed for food purposes under the supervision of a bureau employee.

REGULATION 25. TRANSPORTATION.*

SECTION 1. No carrier or other person shall transport or receive for transportation from one State or Territory or the District of Columbia to another State or Territory or the District of Columbia, or to any place under the jurisdiction of the United States, or to a foreign country, any article derived wholly or in part from cattle, sheep, swine, or goats unless and until a certificate is made and furnished to him in one of the forms prescribed therefor in this regulation: *Provided, however,* That any such article offered for importation into the United States may be transported and received for transportation from one State or Territory or the District of Columbia into another State or Territory or the District of Columbia, without such a certificate, if such meat or product is conveyed, prior to inspection, in cars, wagons, vehicles, or packages, sealed with special import-meat seals of the Department of Agriculture or with customs or consular seals as provided in paragraph 8 of section 7 of Regulation 27.

SECTION 2. *Paragraph 1.* For the purposes of these regulations the United States parcel post shall be deemed a carrier, and the provisions of these regulations relating to transportation by carriers shall apply, so far as they may be applicable, to transportation by parcel post.

Paragraph 2. For the purposes of these regulations every ferry and ferry line shall be deemed a carrier, and the provisions of these regulations relating to transportation by carriers shall apply to transportation by ferry or ferry line of any meat or product loaded on a truck, wagon, cart, or other vehicle, or otherwise prepared for transportation.

SECTION 3. When any shipment of any meat or product is offered to any carrier for transportation within the United States as a part of a foreign movement, the same certificate shall be required as if the shipment were destined to a point within the United States.

SECTION 4. *Paragraph 1.* Jobbers, wholesalers, and others who do no slaughtering or processing and who receive meat and products which have not been processed other than under inspection in compliance with these regulations may break bulk, repack, and ship the same in interstate commerce under section 5 of this regulation: *Provided,* That each article so shipped bears the inspection legend

* Attention is directed to the facts that the meat-inspection act prohibits the transportation of any meat or product which does not comply with the law and these regulations, and makes a violation either of the act or of these regulations a criminal offense punishable by a fine of \$10,000 and imprisonment for two years. Attention is also directed to the additional requirements of Regulation 24 governing export stamps and certificates, and to section 10 of Regulation 18.

and is sound, healthful, wholesome, and fit for human food at the time of such shipment.

Paragraph 2. Jobbers, wholesalers, and others who do no slaughtering or processing and who receive meat and products which have not been processed other than under inspection in compliance with these regulations may ship such articles in interstate commerce under section 5 of this regulation in the original containers in which the same were received by them: *Provided*, That such containers bear the inspection legend and the articles are sound, healthful, wholesome, and fit for human food at the time of such shipment.

Paragraph 3. Jobbers, wholesalers, and others who operate establishments in which slaughtering or processing is done without the inspection provided for in these regulations and who receive meat or products which have not been processed other than under inspection in compliance with these regulations may ship from such establishment in interstate or foreign commerce under section 5 of this regulation any meat or product which bears the inspection legend and is sound, healthful, wholesome, and fit for human food and has not been processed, reprocessed, or changed in any manner so as to alter the character of the product.

Paragraph 4. Nothing contained in this section shall be construed as limiting the authority of bureau employees under other regulations to make inspections and reinspections of articles bearing marks of inspection.

SECTION 5. When any meat or product which has been inspected and passed and bears the inspection legend is offered to any carrier for transportation from one State or Territory or the District of Columbia, to or through another State or Territory or the District of Columbia, or to any place under the jurisdiction of the United States, or to a foreign country, the carrier shall require, and the shipper shall make and deliver to the carrier, a certificate in the following form, except as provided in section 6 of this regulation:

Date _____, 192____

Name of carrier _____
 Shipper _____
 Point of shipment _____
 Consignee _____
 Destination _____

I hereby certify that the following-described meat or meat food products, which are offered for shipment in interstate or foreign commerce, have been U. S. Inspected and passed by Department of Agriculture, are so marked, and at this date are sound, healthful, wholesome, and fit for human food.

Kind of product.	Amount and weight.
_____	_____
_____	_____
_____	_____

(Signature of shipper.)	

(Address of shipper.)	

The signature of the shipper or of his agent shall be written in full. This certificate may be stamped upon or incorporated in any form which is ordinarily used in the transportation of meat and products. Certificates of this form or copies thereof need not be forwarded to the department at Washington.

SECTION 6. *Paragraph 1.* Any meat or product which has been inspected and passed may be transported from one official establishment to any other official establishment for further processing without each article being marked with the inspection legend, provided that the same is placed in a railroad car which is sealed^a by a bureau employee with the official seal of the department bearing the inspection legend. Unless 25 per cent or more of the contents of each car consists of meat and products not marked with the inspection legend, transportation will not be permitted under this paragraph.

Paragraph 2. When articles are offered for transportation under paragraph 1 of this section the carrier shall require, and the shipper shall make and deliver to the carrier, a certificate in duplicate in the following form:⁴

Date _____, 192____

Name of carrier _____
 Establishment number of consignor _____
 Point of shipment _____
 Establishment number of consignee _____
 Destination _____
 Car number and initials _____

I hereby certify that the following-described meat or meat food products have been U. S. inspected and passed by Department of Agriculture. They are not marked "U. S. inspected and passed," but have been placed in the above car under the supervision of an employee of the Bureau of Animal Industry and the car has been sealed by him with Government seals Nos. _____ and _____.

Kind of product.	Amount and weight.
_____	_____
_____	_____
_____	_____
	(Signature of shipper.)
	(Address of shipper.)

The signature of the shipper or of his agent shall be written in full. This certificate shall be separate and apart from any waybill, bill of lading, or other form ordinarily used in the transportation of meat. The duplicate certificate shall be forwarded immediately by the initial carrier to the Chief of the Bureau of Animal Industry, Washington, D. C.

For the purpose of the certificate under this paragraph all articles in cars permitted by paragraph 1 of this section to be sealed shall be deemed to be "not marked."

Paragraph 3. When shipments are made under paragraph 1 of this section the inspector in charge at the point of origin shall immediately notify the chief of bureau and the inspector in charge at the point of destination.

Paragraph 4. Inspected and passed articles may be transported from one official establishment to any other official establishment for further processing without each article being marked with the inspection legend, in a wagon securely sealed by a bureau employee

^a Attention is directed to the law which provides a penalty of fine and imprisonment for breaking a seal on such cars without authority.

⁴ For convenience in filing it is requested that these certificates be made on paper 5½ by 8 inches in size.

with the official seal of the department bearing the inspection legend. Only wagons properly equipped for the purpose may be sealed under this paragraph.

Paragraph 5. Except as provided in paragraph 2 of section 13 of this regulation, seals affixed under this section shall be broken by bureau employees, and no person other than a bureau employee shall detach, break, change, or tamper with any such seal in any way whatever.

SECTION 7. When any meat or product which has not been inspected and passed under these regulations is offered for transportation from one State or Territory or the District of Columbia to or through another State or Territory or the District of Columbia, or to any place under the jurisdiction of the United States, or to a foreign country, by any retail butcher or retail dealer who holds a certificate of exemption issued in compliance with these regulations, the carrier shall require, and such retail butcher or retail dealer shall make and deliver to the carrier a certificate in duplicate in the following form:*

Date _____, 192
 Name of carrier _____
 Shipper _____
 Point of shipment _____
 Consignee _____
 Destination _____
 Number of exemption certificate _____

I hereby certify that I am a retail butcher or a retail dealer in meat or meat food products; that the following-described meat or meat food products are offered for shipment in interstate or foreign commerce under a certificate of exemption issued to me by the United States Department of Agriculture, and that at this date they are sound, healthful, wholesome, and fit for human food, and contain no preservative or coloring matter or other substance prohibited by the regulations of the Secretary of Agriculture governing meat inspection.

Kind of product.	Amount and weight.
_____	_____
_____	_____
_____	_____

(Signature of shipper.)	

(Address of shipper.)	

The signature of the shipper or of his agent shall be written in full, and each certificate shall show the exemption number of the shipper. This certificate shall be separate and apart from any waybill, bill of lading, or other form ordinarily used in the transportation of meat. The duplicate certificate shall be forwarded immediately by the initial carrier to the Chief of the Bureau of Animal Industry, Washington, D. C.

SECTION 8. When cattle, sheep, swine, or goats have been slaughtered by a farmer on the farm, and any meat or product derived therefrom is offered to a carrier for transportation from one State or Territory or the District of Columbia to or through another State or Territory or the District of Columbia, or to any place under the jurisdiction of the United States, or to a foreign country, the carrier may so transport such meat or product which is identified as

* For convenience in filing it is requested that these certificates be made on paper 5½ by 8 inches in size.

derived from any of such animals slaughtered by a farmer on the farm. The carrier shall require, and the shipper shall make and deliver to the carrier, a certificate in duplicate in the following form:*

Date _____ 192_____
 Name of carrier _____
 Shipper _____
 Point of shipment _____
 Consignee _____
 Destination _____

I hereby certify that the following-described uninspected meat or meat food products are from animals slaughtered by a farmer on the farm, and are offered for transportation in interstate or foreign commerce as exempted from inspection according to the act of Congress of June 30, 1906, and that at this date they are sound, healthful, wholesome, and fit for human food, and contain no preservative or coloring matter or other substance prohibited by the regulations of the Secretary of Agriculture governing meat inspection.

Kind of product.	Amount and weight.
_____	_____
_____	_____
_____	_____

(Signature of shipper.)

(Address of shipper.)

The signature of the shipper or of his agent shall be written in full. This certificate shall be separate and apart from any waybill, bill of lading, or other form ordinarily used in the transportation of meat. The duplicate certificate shall be forwarded immediately by the initial carrier to the Chief of the Bureau of Animal Industry, Washington, D. C.

SECTION 9. All waybills, transfer bills, running slips, conductor's cards or other papers accompanying an interstate or foreign shipment of any meat or product shall have embodied therein, stamped thereon, or attached thereto a signed statement which shall be evidence to connecting carriers that the proper shipper's certificate, as required by sections 5, 6, 7, and 8 of this regulation, is on file with the initial carrier; and no connecting carrier shall receive for transportation or transport any interstate or foreign shipment of any meat or product unless the waybill, transfer bill, running slip, conductor's card or other paper accompanying the same includes the aforesaid signed statement in one of the following forms:

When shipment is made under section 5 or 6:

(Name of transportation company.)

U. S. inspected and passed, as evidenced by shipper's certificate on file with initial carrier.

(Signed) _____ Agent.

When shipment is made under section 7 or 8:

(Name of transportation company.)

Exempted from inspection, as evidenced by shipper's certificate on file with initial carrier.

(Signed) _____ Agent.

Signatures of agents to statements required under this section shall be written in full.

SECTION 10. When it is claimed that any meat or product, which has theretofore been inspected and passed and marked with the in-

* For convenience in filing these certificates shall be made on paper 5½ by 8 inches in size.

spection legend, has become unsound, unhealthful, unwholesome, or in any way unfit for human food after it has been transported for sale away from an official establishment, then, in order to ascertain whether it is unsound, unhealthful, unwholesome, or in any way unfit for human food, the same may be transported from one State or Territory or the District of Columbia to any official establishment in the same or another State or Territory or the District of Columbia if a written permit in duplicate for such shipment is first obtained from the inspector in charge of the establishment to which the shipment is destined. In case of every such shipment both the original and the duplicate of the permit shall be surrendered to the carrier, and the carrier shall require and the shipper shall make and deliver to the carrier a certificate in duplicate in the following form:⁷

Date _____, 192

Name of carrier _____
 Consignor _____
 Point of shipment _____
 Consignee _____
 Destination _____
 Number of permit _____

I hereby certify that the following-described meat or meat food products have been U. S. inspected and passed by Department of Agriculture and are so marked. It is alleged that the said meat or meat food products are unsound, unhealthful, unwholesome, and unfit for human food.

Kind of product.	Amount and weight.
_____	_____
_____	_____
_____	_____

 (Signature of shipper.)

 (Business or occupation of shipper.)

 (Address of shipper.)

The signature of the shipper or of his agent shall be written in full, and the certificate shall in every case contain a description and the weight of the meat or product. This certificate shall be separate and apart from any waybill, bill of lading, or other form ordinarily used in the transportation of meat. One of these certificates and the duplicate copy of the inspector's permit shall be retained by the carrier; the other copy of the certificate and the original inspector's permit shall be forwarded immediately to the Chief of the Bureau of Animal Industry, Washington, D. C.

As evidence to connecting carriers that the proper shipper's certificate as required by this paragraph is on file with the initial carrier, the waybills, transfer bills, running slips, conductor's cards, or other papers accompanying such shipments shall have embodied therein, stamped thereon, or attached thereto a signed statement in the following form:

(Name of transportation company).

U. S. inspected and passed meat or meat food product alleged to be unsound, unwholesome, or otherwise unfit for food, as evidenced by permit and shipper's certificate on file with initial carrier.

(Signed) _____ Agent.

The signature of the agent shall be written in full.

⁷ For convenience in filing these certificates shall be made on paper 5½ by 8 inches in size.

Upon the arrival of the shipment at the establishment, a careful inspection shall be made of the meat or product by a bureau inspector, and if it is found that the article is sound, healthful, wholesome, and fit for human food, the same may be received into the establishment; but if the article is found to be unsound, unhealthful, unwholesome, or in any way unfit for human food, the same shall at once be stamped "U. S. inspected and condemned" and disposed of in accordance with these regulations.

No meat or product which is unsound, unhealthful, unwholesome, or in any way unfit for human food shall be transported from an official establishment under this section, but it shall be disposed of at the official establishment in accordance with these regulations: *Provided*, That when a product is found to come within one of the classes designated in Regulation 18, section 1 (b) in respect to which rehandling is permitted it may be transported from an official establishment and admitted into another official establishment for such rehandling. The transportation of such a product from an official establishment shall be in a manner prescribed by the Chief of the Bureau of Animal Industry.

SECTION 11. No uninspected meat or product and no inspected and passed meat or product, which is known to have become unsound, unhealthful, unwholesome, or in any way unfit for human food, including any rendered or unrendered inedible grease, inedible tallow, or other inedible fat from the carcasses of cattle, sheep, swine, or goats, and possessing the physical characteristics of an edible product, shall be transported from one State or Territory or the District of Columbia to or through another State or Territory or the District of Columbia, or to any place under the jurisdiction of the United States, or to a foreign country, for industrial use, unless it is first denatured or otherwise destroyed for food purposes. The shipper shall not offer nor the carrier accept for interstate or foreign transportation any such article until it has been denatured or otherwise destroyed for food purposes as required by this section. The carrier shall require and the shipper shall make and deliver to the carrier a certificate in duplicate in the following form:^a

Date _____, 192_____

Name of carrier _____
 Consignor _____
 Point of shipment _____
 Consignee _____
 Destination _____

I hereby certify that the following-described inedible meat or product, or inedible grease, inedible tallow, or other inedible fat has been denatured or otherwise rendered unavailable for food purposes and is offered for shipment in interstate or foreign commerce for industrial use exclusively.

Kind of product.	Amount and weight.
_____	_____
_____	_____
_____	_____

(Signature of shipper.)	

(Business or occupation of shipper.)	

(Address of shipper.)	

^a For convenience in filing it is requested that these certificates be made on paper 5½ by 8 inches in size.

The signature of the shipper or of his agent shall be written in full. This certificate shall be separate and apart from any waybill, bill of lading, or other form ordinarily used in the transportation of meat. The duplicate certificate shall be forwarded immediately by the initial carrier to the Chief of the Bureau of Animal Industry, Washington, D. C.

As evidence to connecting carriers that the proper shipper's certificate is on file with the initial carrier, the waybills, transfer bills, running slips, conductor's cards or other papers accompanying such shipments shall have embodied therein, stamped thereon, or attached thereto a signed statement in the following form:

(Name of transportation company.)

Unsound, unwholesome, or otherwise unfit for human food, and denatured or otherwise rendered unavailable for food purposes, as evidenced by shipper's certificate on file with initial carrier.

(Signed) ----- Agent.

The signature of the agent shall be written in full.

SECTION 12. All original certificates delivered to a carrier in accordance with this regulation shall be filed separate and apart from all its other papers and records and retained by it for one year, in order that they may be readily checked in such manner as the Secretary of Agriculture may from time to time prescribe.

SECTION 13. *Paragraph 1.* Shipments of inspected and passed meat and products that bear the inspection legend may be diverted from the original destination without a reinspection of the articles, or in case of wreck or other extraordinary emergency the carrier may divert such shipments from the original destination without a reinspection of the articles, provided the waybills, transfer bills, running slips, conductor's cards or other papers accompanying the shipments are marked, stamped, or have attached thereto signed statements in accordance with section 9 of this regulation.

Paragraph 2. In case of wreck or other extraordinary emergency, the department seals on a car containing any inspected and passed meat or product may be broken by the carrier, and, if necessary, the articles may be reloaded into another car, or the shipment may be diverted from the original destination, without another shipper's certificate; but in all such cases the carrier shall immediately report the facts by telegraph to the Chief of the Bureau of Animal Industry, Washington, D. C. Such report shall include the following information:

- (a) Nature of the emergency.
- (b) Place where seals were broken.
- (c) Original points of shipment and destination.
- (d) Number and initials of the original car.
- (e) Number and initials of the car into which the articles are reloaded.
- (f) New destination of the shipment.
- (g) Kind and amount of articles.

SECTION 14. The provisions of this regulation do not apply to specimens of meat and products sent to or by the Department of Agriculture or branches thereof in Washington, D. C., or elsewhere, for laboratory examination, exhibition purposes, or other official use,

or to hoofs, horns, hides, etc., or inedible grease, inedible tallow, or other inedible fats, possessing none of the physical characteristics of an edible product.

REGULATION 26. FOOD AND DRUGS ACT.

SECTION 1. Inspected and passed meat and products, like uninspected meat and products, shall comply with the provisions of the food and drugs act in every respect. Failure to comply renders all such articles sold or offered for sale in the District of Columbia or any territory or other place under the jurisdiction of the United States, or shipped or delivered for shipment from one State or Territory or the District of Columbia to another State or Territory or the District of Columbia, or to any foreign country, liable to seizure for condemnation, and renders manufacturers, vendors, and shippers in appropriate cases amenable to prosecution under the food and drugs act.

REGULATION 27. IMPORTED MEAT AND PRODUCTS.*

SECTION 1. *Paragraph 1.* This regulation shall apply only to meat and products derived from cattle, sheep, swine, and goats.¹⁰

Paragraph 2. The term United States, as used in this regulation, includes Alaska, Hawaii, and Porto Rico.

SECTION 2. Whenever it shall be determined by the Secretary of Agriculture that the system of meat inspection maintained by any foreign country is not the substantial equivalent of, or is not so efficient as, the system established and maintained by the United States, or that the inspection made by any foreign country is not the substantial equivalent of, or is not so efficient as, the inspection made by the United States, or that reliance can not be placed upon certificates required under this regulation from authorities of such foreign country, due notice will be given of that fact by proclamation or otherwise, and thereafter no meat or product as to which the inspection or certification is determined to be insufficient shall be admitted into the United States from such foreign country.

SECTION 3. *Paragraph 1.* No meat or product of a kind forbidden entry into, or forbidden to be sold or restricted in sale in, the country in which the animal from which it was derived was slaughtered, or in which the article was prepared or processed, shall be admitted into the United States.

Paragraph 2. No meat or product which contains or has been treated with any preservative, coloring matter, or other substance, except as permitted by Regulation 18, shall be admitted into the United States. No article of a kind mentioned in paragraph 4 of section 7 of Regulation 18, unless treated in compliance therewith, shall be admitted into the United States.

* Imported meat and products after admission into the United States are deemed and treated as domestic articles. (38 Stat. 159.) Attention is invited particularly to Regulations 1, 16, 17 (secs. 7-12, inclusive); 18 (secs. 3, 6, 9 (par. 1), 15); 25, 26.

¹⁰ The importation of edible products derived wholly or in part from animals other than cattle, sheep, swine, and goats is governed by the food and drugs act as amended and the rules and regulations made pursuant thereto.

Paragraph 3. No meat or product which bears, or the container of which bears, any statement, design, or device prohibited by sections 7 to 11, inclusive, of Regulation 17, or which fail to bear any qualifications with reference to added substances provided by section 9, Regulation 17, or which is in any respect misbranded or adulterated within the meaning of the food and drugs act, as amended, shall be admitted into the United States.

Paragraph 4. No meat trimmings in pieces too small to permit of adequate inspection upon arrival shall be admitted into the United States.

Paragraph 5. No inedible grease, inedible tallow, or other rendered inedible fat possessing the physical characteristics of an edible product shall be admitted into the United States for industrial use unless it has been first denatured or otherwise destroyed for food purposes and the containers have been marked in the manner prescribed by Regulation 16, section 9.

SECTION 4. No meat or product offered for importation from any foreign country shall be admitted into the United States except upon compliance with all the requirements of this regulation applicable to it.

SECTION 5. *Paragraph 1.* Except as provided in paragraph 5 of this section and section 11 of this regulation, each consignment containing any meat or product consigned to the United States from a foreign country shall be accompanied by a foreign meat-inspection certificate in the following form:

FOREIGN OFFICIAL MEAT-INSPECTION CERTIFICATE.

Place _____ Date _____
(City.) (Country.)

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine, or goats which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome, and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations governing the meat inspection of the United States Department of Agriculture, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Kind of product.	Number of pieces or packages.	Weight.
_____	_____	_____
_____	_____	_____
_____	_____	_____

Identification marks on meats and packages _____
 Consignor _____ Address _____
 Consignee _____ Destination _____
 Shipping marks _____

(Signature) _____

(Name of official of national foreign government authorized to issue inspection certificates for meat and meat food products exported to the United States.)

(Official title) _____

Paragraph 2. Each foreign meat-inspection certificate shall be signed by an official authorized by the national government of the

foreign country in which the meat or product is inspected to sign and issue the same. Except as provided in paragraph 5 of this section, the name of each official authorized to sign and issue foreign meat-inspection certificates, when submitted to the department, will be published, and the chief of bureau shall file with each such official a copy of these regulations and copies of amendments which may hereafter be made thereto. No inspector shall accept a certificate unless it is signed by an official whose name has been published by the department and whose authority to sign certificates has not been revoked.

Paragraph 3. Each foreign meat-inspection certificate shall contain a statement of the number of pieces or packages, and the total weight of each kind of meat or product comprising the consignment, together with a description of the identification marks on the meat and products or on the packages containing the same, a description of the shipping marks, the name and address of the consignor, the name of the consignee, and the final destination of the consignment in the United States and except as provided in paragraph 5 of this section shall be in the English language.

Paragraph 4. The foreign meat-inspection certificate required by this section to accompany each consignment containing any meat or product shall be delivered by the consignee, or his agent, in the United States to the department inspector at the place of inspection, and inspection of the meat or product will not be commenced prior to such delivery.

Paragraph 5. The foreign meat-inspection certificate of the national government of a foreign country, the form and substance of which has been approved by the department and which is issued for any meat or product, may be accepted in lieu of the certificate prescribed in section 5, paragraph 1, of this regulation, notwithstanding the fact that the name of the foreign official who signed such certificate has not been published by the department.

Paragraph 6. Except as provided in section 11 of this regulation, each consignment of any meat or product of a kind prepared customarily to be eaten without cooking (such as summer sausage, "Italian" and "Westphalia" hams, and the like), which contains any muscle tissue of pork, shall be accompanied, in addition to any other certificate required by this section, by a separate foreign meat-inspection certificate in the following form:

OFFICIAL MEAT-INSPECTION CERTIFICATE FOR PORK AND PORK PRODUCTS.

(For shipment to the United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork.)

Place ----- Date -----, 192__
(City) (Country.)

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F. for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Kind of product.	Number of pieces or packages.	Weight.
-----	-----	-----
-----	-----	-----
Identification marks on meats and packages-----		
Consignor-----	Address-----	
Consignee-----	Destination-----	
Shipping marks-----		
(Signature)-----		
(Name of official of national foreign government authorized to issue inspection certificates for meat and meat food products exported to the United States.)-----		
(Official title)-----		

NOTE.—A certificate in the above form is required to accompany each consignment of any meat or product of a kind prepared customarily to be eaten without cooking (such as summer sausage, "Italian" and "Westphalia" hams, and the like), which contains any muscle tissue of pork. This certificate is to be delivered by the consignee, or his agent, to the inspector of the Department of Agriculture at the point of inspection in the United States.

Each such foreign meat-inspection certificate shall be subject to the provisions of paragraphs 2 to 4, inclusive, of this section.

SECTION 6. Each importer shall make application for inspection to the inspector in charge, if one be stationed at the port where any meat or product is to be offered for importation, or, if not, to the Chief of the Bureau of Animal Industry, Department of Agriculture, Washington, D. C., as long as possible in advance of the anticipated arrival of each consignment, except in the case of consignments of meat and products expressly exempted from inspection by section 11 of this regulation. Each application shall state the approximate date on which the consignment is due to arrive in the United States, the name of the boat or other carrier transporting it, the name of the country from which the meat and products were shipped, the place of destination, the quantity and kind of the product, and whether fresh, cured, or canned. In case of consignments arriving in the United States by water, the application should also state the port of first arrival in the United States.

SECTION 7. *Paragraph 1.* Except as provided in section 11 of this regulation, all meat and products offered for importation from any foreign country shall be inspected by a department inspector before the same shall be admitted into the United States.

Paragraph 2. All meat and products required by this regulation to be inspected, which arrive in the United States by water at any port where a department inspector is stationed, shall be inspected on the wharf at the time of unloading, except that if, upon the application of the consignee, or his agent, the inspector in charge at such port shall so direct, the articles may be inspected at any other place within the limits of the port or elsewhere in the United States.

Paragraph 3. All meat and products required by this regulation to be inspected, which arrive in the United States by water at a port where no department inspector is stationed and which are consigned to any place where a department inspector is stationed, shall be inspected at destination.

Paragraph 4. All meat and products required by this regulation to be inspected, which arrive in the United States by water at a port

where no department inspector is stationed and which are consigned to any place where no department inspector is stationed, shall be inspected at such place as the chief of bureau, on application of the consignee or his agent, or upon the request of the customs officer at the port of arrival, shall direct.

Paragraph 5. All meat and products required by this regulation to be inspected, which arrive in the United States otherwise than by water and which are consigned to any place where a department inspector is stationed, shall be inspected at destination.

Paragraph 6. All meat and products required by this regulation to be inspected, which arrive in the United States otherwise than by water and which are consigned to any place where no department inspector is stationed, shall be inspected at such place as the chief of bureau, on application of the consignee or his agent, or upon the request of the customs officer at the port of arrival, shall direct.

Paragraph 7. No meat or product required by this regulation to be inspected shall be moved, prior to inspection, from the port of first arrival in the United States, or, if arriving by water, from the wharf where unloaded, unless the same is conveyed in cars, wagons, or other vehicles, sealed, or in packages corded and sealed, in compliance with paragraph 8 of this section.

Paragraph 8. Cars, wagons, vehicles, or packages in which any meat or product is conveyed in accordance with this section, prior to inspection, from the port of first arrival in the United States, or, if arriving by water, from the wharf where unloaded, unless already sealed with customs or consular seals in accordance with the customs regulations, shall be sealed with special import-meat seals of the Department of Agriculture. Packages shall be securely corded before being offered for sealing. Such special seals shall be affixed by department inspectors, or, if there be no department inspector at such port or wharf, then by customs officers.

Paragraph 9. Except customs officers and department inspectors, no person shall affix, break, alter, deface, mutilate, remove, or destroy any special import-meat seal of the Department of Agriculture.

Paragraph 10. No meat or product shall be removed from any car, wagon, vehicle, or package sealed with a special import-meat seal of the Department of Agriculture except under the supervision of a department inspector or a customs officer.

Paragraph 11. No meat or product required by this regulation to be inspected shall be moved, prior to inspection, from any port, or, if arriving by water, from the wharf where first unloaded, to any place other than the place designated by, or in accordance with, this section as the place where the same shall be inspected.

Paragraph 12. No meat or product required by this regulation to be inspected shall be conveyed, prior to inspection, from any port, or, if arriving by water, from the wharf where first unloaded, in any manner other than in compliance with this section.

Paragraph 13. No meat or product required by this regulation to be inspected shall be delivered to the consignee or his agent prior to inspection, unless the consignee shall furnish a bond, in form prescribed by the Secretary of the Treasury, conditioned that the meat or product shall be returned, if demanded, to the collector

of the port where the same is offered for clearance through the customs.

Paragraph 14. The consignee or his agent shall furnish such facilities and shall provide such assistants for handling and marking meat and products offered for importation as department inspectors may require.

SECTION 8. Compartments of steamships, sailing vessels, railroad cars, and other conveyances transporting any meat or product to the United States, and all trucks, chutes, platforms, racks, tables, tools, utensils, and all other devices used in moving and handling any meat or product offered for importation into the United States, shall be maintained in a sanitary condition.

SECTION 9. *Paragraph 1.* Department inspectors shall take, without cost to the United States, from each consignment offered for importation, samples of any meat or product which is subject to chemical analysis, except that samples of any meat or product offered for importation without inspection under section 11 of this regulation shall not be taken unless there is reason for suspecting the presence therein of a substance in violation of that section.

Paragraph 2. If the inspection of samples indicates that any meat or product offered for importation into the United States is unsound, unhealthful, unwholesome, or otherwise unfit for human food, a thorough inspection of the whole consignment from which the samples were taken shall be made.

Paragraph 3. Carcasses and parts of carcasses offered for importation from which such tissues as the peritoneum, pleura, body lymph glands, or the portal glands of the liver have been removed, shall be condemned.

Paragraph 4. Any meat or product offered for importation which is found upon inspection to be unsound, unhealthful, unwholesome, or otherwise unfit for human food, or to contain any dye, chemical, preservative or ingredient not permitted by Regulation 18, or which is of a kind required by paragraph 1 of section 3 of this regulation to be refused admission, shall be condemned and marked "U. S. inspected and condemned," except that, upon application to the inspector, any meat or product which is found to contain preservatives not permitted by these regulations, but in the preparation or packing of which no substance has been used in conflict with the laws of the foreign country from which exported, and which is not found to be otherwise unsound, unhealthful, unwholesome, or unfit for human food, may be marked "U. S. refused entry."

Paragraph 5. Any meat or product, or the container thereof, offered for importation from any foreign country and accompanied by a foreign certificate of inspection as required by this regulation, which, upon inspection by department inspectors, is not found to be unsound, unhealthful, unwholesome, or otherwise unfit for human food, or to contain any dye, chemical, preservative, or ingredient not permitted by Regulation 18, or to violate this regulation in any respect, shall be marked "U. S. inspected and passed by Department of Agriculture" and with the official name or abbreviation of the station to which the inspector is assigned. All meat and products so marked, in compliance with this regulation, shall, so far as the Department of Agriculture has jurisdiction over the same, be admitted into the United States.

Paragraph 6. Department inspectors shall report their findings as to any meat or product which has been inspected, in accordance with this regulation, to the collector at the port where the same is offered for clearance through the customs, and shall request the collector to refuse admission to all meat and products which are marked either "U. S. inspected and condemned" or "U. S. refused entry," and to direct that the same be exported by the consignee within a specified time, unless the consignee, within such specified time, shall cause the destruction thereof for food purposes under the supervision of a department inspector. Such specified time shall be 30 days after such notice to customs officers, unless a different time be fixed by the Secretary of Agriculture upon application to him. If any such meat or product be destroyed for food purposes under the supervision of a department inspector, he shall give prompt notice thereof to the collector.

Paragraph 7. Upon the request of the collector, consignees shall, at their own expense, immediately return to him any meat or product which is marked either "U. S. inspected and condemned" or "U. S. refused entry," or which, in any respect, does not comply with this regulation. All such meat and products shall be conveyed in cars, wagons, or other vehicles, or in corded packages, sealed with the special import-meat seal of the Department of Agriculture.

Paragraph 8. No person shall remove or cause to be removed from any place designated by, or in accordance with, these regulations as a place of inspection any meat or product which these regulations require to be marked in any way, unless the same has been clearly and legibly marked in compliance with these regulations.

Paragraph 9. The marks required by paragraphs 4 and 5 of this section shall be applied by branding to carcasses and parts of carcasses offered for importation which are unwrapped or not inclosed in a container. Not less than one brand shall be applied to each quarter of a beef carcass.

SECTION 10. *Paragraph 1.* Cans, tins, pots, glass, and wrappers of paper, wood, or similar material containing any meat or product offered for importation shall be marked as required by this section.

Paragraph 2. Labels bearing the true name of the product shall be securely affixed to all true containers. There shall be on each true container a space for the application of the inspection legend and other marks required by paragraph 3 of this section. When true containers are placed within other containers, the outside container shall be marked with the true name of the meat or product. All meat and products in package form shall have the quantity of the contents thereof plainly and conspicuously marked on the outside of the package as prescribed under section 10, Regulation 17.

Paragraph 3. (a) All outside containers of meat and products which have been inspected and passed in compliance with this regulation shall be marked by the inspector, or under his supervision, "U. S. inspected and passed by Department of Agriculture," and with the official name or abbreviation of the station to which the inspector is assigned.

(b) All true containers of meat and products which have been inspected and passed in compliance with this regulation, and which are to be removed from the outside containers and thereafter to be trans-

ported in interstate or foreign commerce or to an official establishment, shall be marked by the inspector, or under his supervision, by means of labels or stickers securely affixed thereto, "U. S. inspected and passed by Department of Agriculture," and with the official name or abbreviation of the station to which the inspector is assigned.

(c) To each true container of imported meat and products received at an official establishment and there removed from an outside container there shall be securely affixed, before the same shall be allowed to leave the establishment, a label or sticker bearing the inspection legend "U. S. inspected and passed by Department of Agriculture," and the establishment number.

SECTION 11. *Paragraph 1.* Any meat or product offered for importation in small quantity exclusively for the personal use of the consignee, and not for sale or distribution, which is sound, healthful, wholesome, and fit for human food, and contains no dye, chemical, preservative, or ingredient not permitted by Regulation 18, and which is not adulterated or misbranded within the meaning of the food and drugs act as amended, may be admitted into the United States without foreign meat-inspection certificates and without inspection and marking; but department inspectors may inspect any meat or product offered for importation under this paragraph if there is reason for suspecting that it is unsound, unhealthful, unwholesome, or otherwise unfit for food, or contains any dye, chemical, preservative, or ingredient not permitted by Regulation 18, or is adulterated or misbranded within the meaning of the food and drugs act as amended.

Paragraph 2. No meat or product offered for importation under paragraph 1 of this section shall be admitted into the United States if it is unsound, unhealthful, unwholesome, or otherwise unfit for human food, or if it contains any dye, chemical, preservative, or ingredient not permitted by Regulation 18, or if it is adulterated or misbranded within the meaning of the food and drugs act as amended.

Paragraph 3. No carrier or other person shall transport or receive for transportation from one State or Territory or the District of Columbia to or through any other State, Territory, or the District of Columbia, or to any place under the jurisdiction of the United States, any meat or product exempted from inspection and admitted into the United States in compliance with this section unless the shipper shall make and deliver to the carrier a certificate in duplicate in the following form:¹¹

Date _____, 192____

Name of carrier _____

Shipper _____

Point of shipment _____

Consignee _____

I hereby certify that the following-described uninspected meat or meat food products, offered for transportation in interstate commerce, were imported into the United States exclusively for the personal use of the consignee, and not for sale or distribution, and are exempted from inspection by the regulations governing the meat inspection of the United States Department of Agriculture.

¹¹ For convenience in filing it is requested that these certificates be made on paper 5½ by 8 inches in size.

Kind of product.	Amount and weight.
-----	-----
-----	-----
-----	-----

	(Signature of shipper.)

	(Address of shipper.)

The signature of the shipper or of his agent shall be written in full. This certificate shall be separate and apart from any waybill, bill of lading, or other form ordinarily used in the shipment of meat. The duplicate certificate shall be forwarded immediately by the initial carrier to the Chief of the Bureau of Animal Industry, Washington, D. C. All waybills, transfer bills, running slips, or conductor's cards accompanying an interstate shipment of any meat or product transported in compliance with this section shall have embodied therein, stamped thereon, or attached thereto a signed statement which shall be evidence to connecting carriers that the shipper's certificate required by this section is on file with the initial carrier; and no connecting carrier shall receive for transportation or transport any interstate shipment of any meat or product under this section unless the waybill, transfer bill, running slip, conductor's card, or other paper, accompanying the same includes the aforesaid signed statement, in the following form:

(Name of transportation company.)

Imported for the personal use of consignee and exempt from inspection, as evidenced by shipper's certificate on file with initial carrier.

(Signed) ----- Agent.

The signature of the agent shall be written in full.

SECTION 12. Paragraph 1. All imported meat and products, after admission into the United States in compliance with this regulation, shall be deemed and treated, and, except as provided in paragraph 3 of section 11 of this regulation, shall be handled and transported as domestic meat and products, and shall be subject to all these regulations and to the provisions, prohibitions, and penalties of the meat-inspection act.

Paragraph 2. Imported meat and products inspected, passed, and marked in accordance with this regulation may, subject to the provisions of paragraph 1 of section 3 of Regulation 18, be taken into official establishments and be mixed with or added to meat and products in such establishments which have been inspected and passed therein.

Paragraph 3. Imported meat and products which have been inspected, passed, and marked under this regulation may be transported from one State or Territory or the District of Columbia to or through another State or Territory or the District of Columbia, or to any place under the jurisdiction of the United States, or to a foreign country, only upon compliance with Regulation 25.

REGULATION 28. THE INSPECTION OF CATTLE AT UNOFFICIAL PLACES.

SECTION 1. The carcasses of cattle which are slaughtered on the farm or other place designated by the chief of the Bureau of Animal Industry and which are examined by bureau inspectors at the time of slaughter, may be marked "U. S. inspected and passed" by the

inspectors if, upon inspection, they are found to be sound, healthful, wholesome, and fit for human food, or if they otherwise meet the requirements of these regulations, they may be passed for sterilization and shall then be handled in accordance with the provisions of these regulations.

REGULATION 29. THE INSPECTION AND HANDLING OF HORSE MEAT AND MEAT FOOD PRODUCTS THEREOF, AND THE ANIMALS FROM WHICH THEY ARE DERIVED.

SECTION 1. Every establishment in which horses are slaughtered for transportation or sale as articles of interstate or foreign commerce, or in which carcasses, parts of carcasses, meat, meat products, or meat food products of, or derived from, horses are, wholly or in part, canned, cured, smoked, salted, packed, rendered or otherwise prepared for transportation or sale as articles of interstate or foreign commerce which are capable of being used as food for man, shall have inspection under these regulations.

SECTION 2. The slaughter of horses and the preparation and handling of the meat and meat food products thereof shall be conducted in establishments separate and apart from any establishment in which cattle, sheep, swine, or goats are slaughtered, or the meat or meat food products thereof are prepared or handled.

SECTION 3. *Paragraph 1.* All horses found upon either ante-mortem or post-mortem inspection or examination to be affected with strangles, purpura hemorrhagica, azoturia, forage poisoning or so-called cerebrospinal meningitis, dourine, acute influenza, generalized osteoporosis, glanders, farcy, or other malignant disorder, acute inflammatory lameness or extensive fistula, shall be condemned.

Paragraph 2. Any horse which is suspected on the ante-mortem inspection of being infected with glanders shall be tested with mallein; and any horse which on physical examination is suspected of being affected with dourine shall be held for further examination or for such test as the chief of the bureau may prescribe.

SECTION 4. All horse carcasses, parts of carcasses, meat and meat food products thereof shall be conspicuously labeled, marked, branded, or tagged "Horse-meat" or "Horse-meat product."

SECTION 5. The domestic-meat labels for horse meat or meat food products thereof shall be printed on paper, light green in color. The legend composing the body of each label shall be as follows: "The horse meat or meat food product thereof contained herein has been U. S. inspected and passed by Department of Agriculture," and in lieu of the phrase "Domestic-meat label" there shall be printed thereon the phrase "Domestic horse-meat or horse-meat product."

SECTION 6. Numbered stamps and certificates printed on paper light green in color, to be known as export horse-meat stamps and certificates, shall be issued to identify all horse meat and meat food products thereof packed for export. Such stamp or stamps and certificate shall be issued for each consignment of horse meat or meat food product thereof forwarded from the United States.

SECTION 7. All the provisions of the other regulations governing the meat inspection of the United States Department of Agriculture, unless specifically inapplicable, are hereby made applicable to the inspection and handling of horse meat and meat food products thereof and the animals from which they are derived.

LAWS UNDER WHICH THE FOREGOING REGULATIONS ARE MADE.

THE MEAT-INSPECTION ACT.

Extract from an act of Congress entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June thirtieth, nineteen hundred and seven," approved June 30, 1906 (34 Stat. 874), and from an act of Congress entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June thirtieth, nineteen hundred and eight," approved March 4, 1907 (34 Stat. 1260).

[1] That [hereafter,]¹ for the purpose of preventing the use in interstate or foreign commerce, as hereinafter provided, of meat and meat food products which are unsound, unhealthful, unwholesome, or otherwise unfit for human food, the Secretary of Agriculture, at his discretion, may cause to be made, by inspectors appointed for that purpose, an examination and inspection of all cattle, sheep, swine, and goats before they shall be allowed to enter into any slaughtering, packing, meat-canning, rendering, or similar establishment, in which they are to be slaughtered and the meat and meat food products thereof are to be used in interstate or foreign commerce; and all cattle, swine, sheep, and goats found on such inspection to show symptoms of disease shall be set apart and slaughtered separately from all other cattle, sheep, swine, or goats, and when so slaughtered the carcasses of said cattle, sheep, swine, or goats shall be subject to a careful examination and inspection, all as provided by the rules and regulations to be prescribed by the Secretary of Agriculture as herein provided for.

[2] That for the purposes hereinbefore set forth the Secretary of Agriculture shall cause to be made by inspectors appointed for that purpose, as hereinafter provided, a post-mortem examination and inspection of the carcasses and parts thereof of all cattle, sheep, swine, and goats to be prepared for human consumption at any slaughtering, meat-canning, salting, packing, rendering, or similar establishment in any State, Territory, or the District of Columbia for transportation or sale as articles of interstate or foreign commerce; and the carcasses and parts thereof of all such animals found to be sound, healthful, wholesome, and fit for human food shall be marked, stamped, tagged, or labeled as "Inspected and Passed;" and said inspectors shall label, mark, stamp, or tag as "Inspected and Condemned," all carcasses and parts thereof of animals found to be unsound, unhealthful, unwholesome, or otherwise unfit for human food; and all carcasses and parts thereof thus inspected and condemned shall be destroyed for food purposes by the said establishment in the presence of an inspector, and the Secretary of Agriculture may remove inspectors from any such establishment which fails to so destroy any such condemned carcass or part thereof, and said inspectors, after said first inspection shall, when they deem it necessary, reinspect said carcasses or parts thereof to determine whether since the first inspection the same have become unsound, unhealthful, unwholesome, or in any way unfit for human food, and if any carcass or any part thereof shall, upon examination and inspection subsequent to the first examination and inspection, be found to be unsound, unhealthful, unwholesome, or otherwise unfit for human food, it shall be destroyed for food purposes by the said establishment in the presence of an inspector, and the Secretary of Agriculture may remove inspectors from any establishment which fails to so destroy any such condemned carcass or part thereof.

[3] The foregoing provisions shall apply to all carcasses or parts of carcasses of cattle, sheep, swine, and goats, or the meat or meat products thereof which may be brought into any slaughtering, meat-canning, salting, packing, rendering, or similar establishment, and such examination and inspection shall be had before the said carcasses or parts thereof shall be allowed to enter into any department wherein the same are to be treated and prepared for meat food products; and the foregoing provisions shall also apply to all such products which, after having been issued from any slaughtering, meat-canning, salting, packing, rendering, or similar establishment, shall be returned to the same or to any similar establishment where such inspection is maintained.

[4] That for the purposes hereinbefore set forth the Secretary of Agriculture shall cause to be made by inspectors appointed for that purpose an examination

¹ The word "hereafter" is used in the act of 1907 but not in that of 1906. Otherwise the extract here given is identical in both laws.

and inspection of all meat food products prepared for interstate or foreign commerce in any slaughtering, meat-canning, salting, packing, rendering, or similar establishment, and for the purposes of any examination and inspection said inspectors shall have access at all times, by day or night, whether the establishment be operated or not, to every part of said establishment; and said inspectors shall mark, stamp, tag, or label as "Inspected and Passed" all such products found to be sound, healthful, and wholesome, and which contain no dyes, chemicals, preservatives, or ingredients which render such meat or meat food products unsound, unhealthful, unwholesome, or unfit for human food; and said inspectors shall label, mark, stamp, or tag as "Inspected and Condemned" all such products found unsound, unhealthful, and unwholesome, or which contain dyes, chemicals, preservatives, or ingredients which render such meat or meat food products unsound, unhealthful, unwholesome, or unfit for human food, and all such condemned meat food products shall be destroyed for food purposes, as hereinbefore provided, and the Secretary of Agriculture may remove inspectors from any establishment which fails to so destroy such condemned meat food products: *Provided*, That, subject to the rules and regulations of the Secretary of Agriculture, the provisions hereof in regard to preservatives shall not apply to meat food products for export to any foreign country and which are prepared or packed according to the specifications or directions of the foreign purchaser, when no substance is used in the preparation or packing thereof in conflict with the laws of the foreign country to which said article is to be exported; but if said article shall be in fact sold or offered for sale for domestic use or consumption, then this proviso shall not exempt said article from the operation of all the other provisions of this act.

[5] That when any meat or meat food product prepared for interstate or foreign commerce which has been inspected as hereinbefore provided and marked "Inspected and Passed" shall be placed or packed in any can, pot, tin, canvas, or other receptacle or covering in any establishment where inspection under the provisions of this act is maintained, the person, firm, or corporation preparing said product shall cause a label to be attached to said can, pot, tin, canvas, or other receptacle or covering, under the supervision of an inspector, which label shall state that the contents thereof have been "Inspected and Passed" under the provisions of this act; and no inspection and examination of meat or meat food products deposited or inclosed in cans, tins, pots, canvas, or other receptacle or covering in any establishment where inspection under the provisions of this act is maintained shall be deemed to be complete until such meat or meat food products have been sealed or inclosed in said can, tin, pot, canvas, or other receptacle or covering under the supervision of an inspector, and no such meat or meat food products shall be sold or offered for sale by any person, firm, or corporation in interstate or foreign commerce under any false or deceptive name; but established trade name or names which are usual to such products and which are not false and deceptive and which shall be approved by the Secretary of Agriculture are permitted.

[6] The Secretary of Agriculture shall cause to be made, by experts in sanitation or by other competent inspectors, such inspection of all slaughtering, meat-canning, salting, packing, rendering, or similar establishments in which cattle, sheep, swine, and goats are slaughtered and the meat and meat food products thereof are prepared for interstate or foreign commerce as may be necessary to inform himself concerning the sanitary conditions of the same, and to prescribe the rules and regulations of sanitation under which such establishments shall be maintained; and where the sanitary conditions of any such establishment are such that the meat or meat food products are rendered unclean, unsound, unhealthful, unwholesome, or otherwise unfit for human food, he shall refuse to allow said meat or meat food products to be labeled, marked, stamped, or tagged as "Inspected and Passed."

[7] That the Secretary of Agriculture shall cause an examination and inspection of all cattle, sheep, swine, and goats, and the food products thereof, slaughtered and prepared in the establishments hereinbefore described for the purposes of interstate or foreign commerce to be made during the nighttime as well as during the daytime when the slaughtering of said cattle, sheep, swine, and goats, or the preparation of said food products is conducted during the nighttime.

[8] That on and after October first, nineteen hundred and six, no person, firm, or corporation shall transport or offer for transportation, and no carrier of interstate or foreign commerce shall transport or receive for transportation from one State or Territory or the District of Columbia to any other State or

Territory or the District of Columbia, or to any place under the jurisdiction of the United States, or to any foreign country, any carcasses or parts thereof, meat, or meat food products thereof which have not been inspected, examined, and marked as "Inspected and Passed," in accordance with the terms of this act and with the rules and regulations prescribed by the Secretary of Agriculture: *Provided*, That all meat and meat food products on hand on October first, nineteen hundred and six, at establishments where inspection has not been maintained, or which have been inspected under existing law, shall be examined and labeled under such rules and regulations as the Secretary of Agriculture shall prescribe, and then shall be allowed to be sold in interstate or foreign commerce.

[9] That no person, firm, or corporation, or officer, agent, or employee thereof, shall forge, counterfeit, simulate, or falsely represent, or shall without proper authority use, fail to use, or detach, or shall knowingly or wrongfully alter, deface, or destroy, or fail to deface or destroy, any of the marks, stamps, tags, labels, or other identification devices provided for in this act, or in and as directed by the rules and regulations prescribed hereunder by the Secretary of Agriculture, on any carcasses, parts of carcasses, or the food product, or containers thereof, subject to the provisions of this act, or any certificate in relation thereto, authorized or required by this act or by the said rules and regulations of the Secretary of Agriculture.

[10] That the Secretary of Agriculture shall cause to be made a careful inspection of all cattle, sheep, swine, and goats intended and offered for export to foreign countries at such times and places, and in such manner as he may deem proper, to ascertain whether such cattle, sheep, swine, and goats are free from disease.

[11] And for this purpose he may appoint inspectors who shall be authorized to give an official certificate clearly stating the condition in which such cattle, sheep, swine, and goats are found.

[12] And no clearance shall be given to any vessel having on board cattle, sheep, swine, or goats for export to a foreign country until the owner or shipper of such cattle, sheep, swine, or goats has a certificate from the inspector herein authorized to be appointed, stating that the said cattle, sheep, swine, or goats are sound and healthy, or unless the Secretary of Agriculture shall have waived the requirement of such certificate for export to the particular country to which such cattle, sheep, swine, or goats are to be exported.

[13] That the Secretary of Agriculture shall also cause to be made a careful inspection of the carcasses and parts thereof of all cattle, sheep, swine, and goats, the meat of which, fresh, salted, canned, corned, packed, cured, or otherwise prepared, is intended and offered for export to any foreign country, at such times and places and in such manner as he may deem proper.

[14] And for this purpose he may appoint inspectors who shall be authorized to give an official certificate stating the condition in which said cattle, sheep, swine, or goats, and the meat thereof, are found.

[15] And no clearance shall be given to any vessel having on board any fresh, salted, canned, corned, or packed beef, mutton, pork, or goat meat, being the meat of animals killed after the passage of this act, or except as hereinbefore provided for export to and sale in a foreign country from any port in the United States, until the owner or shipper thereof shall obtain from an inspector appointed under the provisions of this act a certificate that the said cattle, sheep, swine, and goats were sound and healthy at the time of inspection, and that their meat is sound and wholesome, unless the Secretary of Agriculture shall have waived the requirements of such certificate for the country to which said cattle, sheep, swine, and goats or meats are to be exported.

[16] That the inspectors provided for herein shall be authorized to give official certificates of the sound and wholesome condition of the cattle, sheep, swine, and goats, their carcasses and products as herein described, and one copy of every certificate granted under the provisions of this act shall be filed in the Department of Agriculture, another copy shall be delivered to the owner or shipper, and when the cattle, sheep, swine, and goats or their carcasses and products are sent abroad, a third copy shall be delivered to the chief officer of the vessel on which the shipment shall be made.

[17] That no person, firm, or corporation engaged in the interstate commerce of meat or meat food products shall transport or offer for transportation, sell or offer to sell any such meat or meat food products in any State or Territory or in the District of Columbia or any place under the jurisdiction of the United

States, other than in the State or Territory or in the District of Columbia or any place under the jurisdiction of the United States in which the slaughtering, packing, canning, rendering, or other similar establishment owned, leased, operated by said firm, person, or corporation is located unless and until said person, firm, or corporation shall have complied with all of the provisions of this act.

[18] That any person, firm, corporation, or any officer or agent of any such person, firm, or corporation, who shall violate any of the provisions of this act shall be deemed guilty of a misdemeanor, and shall be punished on conviction thereof by a fine of not exceeding ten thousand dollars or imprisonment for a period of not more than two years, or by both such fine and imprisonment, in the discretion of the court.

[19] That the Secretary of Agriculture shall appoint from time to time inspectors to make examination and inspection of all cattle, sheep, swine, and goats, the inspection of which is hereby provided for, and of all carcasses and parts thereof, and of all meats and meat food products thereof, and of the sanitary conditions of all establishments in which such meat and meat food products hereinbefore described are prepared; and said inspectors shall refuse to stamp, mark, tag, or label any carcass or any part thereof, or meat food product therefrom, prepared in any establishment hereinbefore mentioned, until the same shall have actually been inspected and found to be sound, healthful, wholesome, and fit for human food, and to contain no dyes, chemicals, preservatives, or ingredients which render such meat food product unsound, unhealthful, unwholesome, or unfit for human food; and to have been prepared under proper sanitary conditions, hereinbefore provided for; and shall perform such other duties as are provided by this act and by the rules and regulations to be prescribed by said Secretary of Agriculture; and said Secretary of Agriculture shall, from time to time, make such rules and regulations as are necessary for the efficient execution of the provisions of this act, and all inspections and examinations made under this act shall be such and made in such manner as described in the rules and regulations prescribed by said Secretary of Agriculture not inconsistent with the provisions of this act.

[20] That any person, firm, or corporation, or any agent or employee of any person, firm, or corporation, who shall give, pay, or offer, directly or indirectly, to any inspector, deputy inspector, chief inspector, or any other officer or employee of the United States authorized to perform any of the duties prescribed by this act or by the rules and regulations of the Secretary of Agriculture any money or other thing of value, with intent to influence said inspector, deputy inspector, chief inspector, or other officer or employee of the United States in the discharge of any duty herein provided for, shall be deemed guilty of a felony and, upon conviction thereof, shall be punished by a fine not less than five thousand dollars nor more than ten thousand dollars and by imprisonment not less than one year nor more than three years; and any inspector, deputy inspector, chief inspector, or other officer or employee of the United States authorized to perform any of the duties prescribed by this act who shall accept any money, gift, or other thing of value from any person, firm, or corporation, or officers, agents, or employees thereof, given with intent to influence his official action, or who shall receive or accept from any person, firm, or corporation engaged in interstate or foreign commerce any gift, money, or other thing of value given with any purpose or intent whatsoever, shall be deemed guilty of a felony and shall, upon conviction thereof, be summarily discharged from office and shall be punished by a fine not less than one thousand dollars nor more than ten thousand dollars and by imprisonment not less than one year nor more than three years.

[21] That the provisions of this act requiring inspection to be made by the Secretary of Agriculture shall not apply to animals slaughtered by any farmer on the farm and sold and transported as interstate or foreign commerce, nor to retail butchers and retail dealers in meat and meat food products, supplying their customers: *Provided*, That if any person shall sell or offer for sale or transportation for interstate or foreign commerce any meat or meat food products which are diseased, unsound, unhealthful, unwholesome, or otherwise unfit for human food, knowing that such meat food products are intended for human consumption, he shall be guilty of a misdemeanor, and on conviction thereof shall be punished by a fine not exceeding one thousand dollars or by imprisonment for a period of not exceeding one year, or by both such fine and imprisonment: *Provided also*, That the Secretary of Agriculture is authorized to maintain the inspection in this act provided for at any slaughtering, meat-canning,

salting, packing, rendering, or similar establishment notwithstanding this exception, and that the persons operating the same may be retail butchers and retail dealers or farmers; and where the Secretary of Agriculture shall establish such inspection then the provisions of this act shall apply notwithstanding this exception.

THE IMPORTED-MEAT ACT.

Extract from an act of Congress entitled "An act to reduce tariff duties and to provide revenue for the Government, and for other purposes," approved October 3, 1913 (38 Stat. 114, 152, 159).

That on and after the day following the passage of this act, except as otherwise specifically provided for in this act, the articles mentioned in the following paragraphs shall when imported into the United States or into any of its possessions (except the Philippine Islands and the Islands of Guam and Tutuila) be exempt from duty:

* * * * *

545. Meats: Fresh beef, veal, mutton, lamb, and pork; bacon and hams; meats of all kinds, prepared or preserved, not specially provided for in this section: *Provided, however,* That none of the foregoing meats shall be admitted into the United States unless the same is healthful, wholesome, and fit for human food and contains no dye, chemical, preservative, or ingredient which renders the same unhealthful, unwholesome, or unfit for human food, and unless the same also complies with the rules and regulations made by the Secretary of Agriculture, and that, after entry into the United States in compliance with said rules and regulations, said imported meats shall be deemed and treated as domestic meats within the meaning of and shall be subject to the provisions of the act of June thirtieth, nineteen hundred and six (Thirty-fourth Statutes at Large, page six hundred and seventy-four), commonly called the meat inspection amendment, and the act of June thirtieth, nineteen hundred and six (Thirty-fourth Statutes at Large, page seven hundred and sixty-eight), commonly called the food and drugs act, and that the Secretary of Agriculture be and hereby is authorized to make rules and regulations to carry out the purposes of this paragraph, and that in such rules and regulations the Secretary of Agriculture may prescribe the terms and conditions for the destruction for food purposes of all such meats offered for entry and refused admission into the United States unless the same be exported by the consignee within the time fixed therefor in such rules and regulations.

HORSE-MEAT ACT.

Extract from an act of Congress entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June 30, 1920," approved July 24, 1919 (41 Stat. 241).

For additional expenses in carrying out the provisions of the meat-inspection act of June 30, 1906 (Thirty-fourth Statutes at Large, p. 674), as amended by the act of March 4, 1907 (Thirty-fourth Statutes at Large, p. 1256), there is hereby appropriated for the fiscal year ending June 30, 1920, \$903,960, of which sum \$100,000 may be used for the inspection of equine meat in the manner provided in said act, as amended. And, hereafter, no person, firm, or corporation, or officer, agent, or employee thereof, shall transport or offer for transportation, and no carrier of interstate or foreign commerce, shall transport or receive for transportation from one State or Territory or the District of Columbia to any other State or Territory, or the District of Columbia or to any place under the jurisdiction of the United States or to any foreign country any of such meat or food products thereof unless plainly and conspicuously labeled, marked, branded, or tagged "Horse-meat" or "Horse-meat Product" as the case may be, under such rules and regulations as may be prescribed by the Secretary of Agriculture. All the penalties, terms, and provisions in said act, as amended, except the exemption therein applying to animals slaughtered by any farmer on a farm, to retail butchers and retail dealers in meat food products supplying their customers, are hereby made applicable to horses, their carcasses, parts of carcasses, and meat food products thereof, and the establishments and other places where such animals are slaughtered or the meat or meat food products thereof are prepared or packed for the interstate or foreign commerce, and to all persons, firms, corporations and officers, agents and employees thereof who slaughter such animals or prepare or handle such meat or meat food products for interstate or foreign commerce.

[PUBLIC—N.O. 776—75TH CONGRESS]

[CHAPTER 810—3D SESSION]

[H. R. 8047]

AN ACT

To amend the Meat Inspection Act of March 4, 1907, as amended and extended, with respect to its application to farmers, retail butchers, and retail dealers.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, That the Meat Inspection Act of March 4, 1907, as amended and extended, is amended by substituting for the concluding paragraph thereof the following:

“That within the meaning of this Act—

“(a) A ‘farmer’ means any person or partnership chiefly engaged in producing agricultural products on whose farm the number of cattle, calves, sheep, lambs, swine, or goats is in keeping with the size of the farm or with the volume or character of the agricultural products produced thereon, but does not mean any person or partnership engaged in producing agricultural products who—

“(1) actively engages in buying or trading in cattle, calves, sheep, lambs, swine, or goats; or

“(2) actively engages, directly or indirectly, in conducting a business which includes the slaughter of cattle, calves, sheep, lambs, swine, or goats for food purposes; or

“(3) actively engages, directly or indirectly, in buying or selling meat or meat food products other than those prepared by any farmer on the farm; or

“(4) actively engages, directly or indirectly, in salting, curing, or canning meat, or in preparing sausage, lard, or other meat food products; or

“(5) slaughters, or permits any person to slaughter, on his or their farm cattle, calves, sheep, lambs, swine, or goats which are not actually owned by him or them.

“(b) A ‘retail butcher’ means any person, partnership, association, or corporation chiefly engaged in selling meat or meat food products to consumers only, except that the Secretary of Agriculture, at his discretion, may permit any retail butcher to transport in interstate or foreign commerce to consumers and meat retailers in any one week not more than five carcasses of cattle, twenty-five carcasses of calves, twenty carcasses of sheep, twenty-five carcasses of lambs, ten carcasses of swine, twenty carcasses of goats, or twenty-five carcasses of goat kids, or the equivalent of fresh meat therefrom, and to transport in interstate or foreign commerce to consumers only meat and meat food products which have been salted, cured, canned, or prepared as sausage, lard, or other meat food products, and which have not been inspected, examined, and marked as ‘Inspected and Passed’ in accordance with the terms of the Meat Inspection Act of March 4, 1907, and Acts supplemental thereto, and with the rules and regulations prescribed by the Secretary of Agriculture.

“(c) A ‘retail dealer’ means any person, partnership, association, or corporation chiefly engaged in selling meat or meat food products to consumers only except that the Secretary of Agriculture, at his discretion, may permit any retail dealer to transport in interstate trade or foreign commerce to consumers and meat retailers in any one week not more than five carcasses of cattle, twenty-five carcasses of calves, twenty carcasses of sheep, twenty-five carcasses of lambs, ten carcasses of swine, twenty carcasses of goats, or twenty-five carcasses of goat kids, or the equivalent of fresh meat therefrom, and to transport in interstate or foreign commerce to consumers only meat and meat food products which have been salted, cured, canned, or prepared as sausage, lard, or other meat food products which have not been inspected, examined, and marked as ‘Inspected and Passed’ in accordance with the terms of the Meat Inspection Act of March 4, 1907, and Acts supplemental thereto, and with the rules and regulations prescribed by the Secretary of Agriculture.

“That the provisions of the Meat Inspection Act of March 4, 1907, requiring inspection to be made by the Secretary of Agriculture shall not apply to animals slaughtered by any farmer on the farm and sold and transported in interstate or foreign commerce, nor to retail butchers and retail dealers in meat and meat food products, supplying their customers: *Provided*, That all meat and meat food products derived from animals slaughtered by any farmer on the farm which are salted, cured, canned, or prepared into sausage, lard, or other meat food products at any place other than by the farmer on the farm upon which the animals were slaughtered shall not be transported in interstate or foreign commerce under the farmers’ exemption herein provided, and all fresh meat and all farm-cured or prepared meat and meat food products derived from animals slaughtered by any farmer on the farm which are to be used in interstate or foreign commerce shall be clearly marked with the name and address of the farmer on whose farm the animals were slaughtered: *Provided further*, That if any person shall sell or offer for sale or transportation for interstate or foreign commerce any meat or meat food products which are diseased, unsound, unhealthful, unwholesome, or otherwise unfit for human food, knowing that such meat food products are intended for human consumption, he shall be guilty of a misdemeanor and on conviction thereof shall be punished by a fine not exceeding \$1,000 or by imprisonment for a period of not exceeding one year, or by both such fine and imprisonment: *And provided further*, That the Secretary of Agriculture is authorized to maintain the inspection in this Act provided for at any slaughtering, meat canning, salting, packing, rendering, or similar establishment notwithstanding this exception, and that the persons operating the same may be retail butchers and retail dealers or farmers; and where the Secretary of Agriculture shall establish such inspection then the provisions of this Act shall apply notwithstanding this exception.”

Approved, June 29, 1938.

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(Amendment 1 to B. A. I. Order 211—Revised.)

U. S. DEPARTMENT OF AGRICULTURE.
BUREAU OF ANIMAL INDUSTRY.

AMENDMENT TO REGULATIONS 1 AND 16, B. A. I. ORDER 211—
REVISED (REGULATIONS GOVERNING THE MEAT INSPECTION
OF THE UNITED STATES DEPARTMENT OF AGRICULTURE).

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., January 29, 1923.

Under authority conferred by law upon the Secretary of Agriculture, Regulation 1, section 1, paragraph 2, and Regulation 16, section 2, paragraph 6, of the regulations governing the meat inspection of the United States Department of Agriculture are hereby amended to read as hereinafter set out. The importation of meat into the United States shall be governed by the provisions of paragraph 706 of "An act to provide revenue, to regulate commerce with foreign countries, to encourage the industries of the United States, and for other purposes," approved September 21, 1922 (42 Stat. L., pp. 858, 891) and the regulations of the Secretary of Agriculture contained in B. A. I. Order 211—Revised.

This amendment for the purpose of identification is designated as "Amendment 1 to B. A. I. Order 211—Revised," and shall become and be effective on and after February 1, 1923.

HENRY C. WALLACE,
Secretary of Agriculture.

Regulation 1, section 1, paragraph 2.—The imported-meat act: Paragraph 706 of an act entitled "An act to provide revenue, to regulate commerce with foreign countries, to encourage the industries of the United States, and for other purposes," approved September 21, 1922 (42 Stat. L., pp. 858, 891).

Regulation 16, section 2, paragraph 6.—Any meat or product of such character or so small that it can not be marked with a brand, and which has been inspected and passed, but does not bear the inspection legend, may be removed from an official establishment for local

or interstate transportation in closed containers bearing the inspection legend and such other marks as are required by these regulations, or in open containers bearing the inspection legend applied by means of a domestic-meat label or trade label: *Provided*, That upon removal from such closed or open containers the meat or product may not be further transported in interstate or foreign commerce unless reinspected by a bureau employee and packed under his supervision in a container or containers bearing the inspection legend and such other marks as are required by these regulations.

THE IMPORTED-MEAT ACT.

Extract from an act of Congress entitled "An act to provide revenue, to regulate commerce with foreign countries, to encourage the industries of the United States, and for other purposes," approved September 21, 1922 (42 Stat. L., pp. 858, 891).

That on and after the day following the passage of this Act, except as otherwise specially provided for in this Act, there shall be levied, collected, and paid upon all articles when imported from any foreign country into the United States or into any of its possessions (except the Philippine Islands, the Virgin Islands, and the islands of Guam and Tutuila) the rates of duty which are prescribed by the schedules and paragraphs of the dutiable list of this title, namely:

* * * * *

Par. 706. Meats, fresh, prepared, or preserved, not specially provided for, 20 per centum ad valorem: *Provided*, That no meat(s) of any kind shall be imported into the United States unless the same is healthful, wholesome, and fit for human food and contains no dye, chemical, preservative, or ingredient which renders the same unhealthful, unwholesome, or unfit for human food, and unless the same also complies with the rules and regulations made by the Secretary of Agriculture, and that, after entry into the United States in compliance with said rules and regulations, said meats shall be deemed and treated as domestic meats within the meaning of and shall be subject to the provisions of the Act of June 30, 1906 (Thirty-fourth Statutes at Large, page 674), commonly called the "Meat Inspection Amendment," and the Act of June 30, 1906 (Thirty-fourth Statutes at Large, page 768), commonly called the "Food and Drugs Act," and that the Secretary of Agriculture be and hereby is authorized to make rules and regulations to carry out the purposes of this provision, and that in such rules and regulations the Secretary of Agriculture may prescribe the terms and conditions for the destruction of all such meats offered for entry and refused admission into the United States unless the same be exported by the consignee within the time fixed therefor in such rules and regulations.

(Amendment 2 to B. A. I. Order 211—Revised)

UNITED STATES DEPARTMENT OF AGRICULTURE

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATIONS 17 AND 27, B. A. I. ORDER 211— REVISED (REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., March 31, 1924.

Under authority conferred by law upon the Secretary of Agriculture, Regulation 17, section 10, and Regulation 27, section 10, paragraph 2, are hereby amended to read as hereinafter set out.

This amendment for the purpose of identification is designated as "Amendment 2 to B. A. I. Order 211—Revised," and shall become and be effective on and after April 1, 1924.

HENRY C. WALLACE,
Secretary of Agriculture.

Regulation 17, section 10.—No false or misleading statement of quantity shall appear on any container of meat or product.

Regulation 27, section 10, paragraph 2.—Labels bearing the true name of the product shall be securely affixed to all true containers. There shall be on each true container a space for the application of the inspection legend and other marks required by paragraph 3 of this section. When true containers are placed within other containers, the outside container shall be marked with the true name of the meat or product. All meat and products in package form shall have the quantity of the contents thereof plainly and conspicuously marked on the outside of the package in terms of weight, measure, or numerical count: *Provided*, That such reasonable variations and tolerances and also exemptions as to small packages shall be permitted as shall be established by rules and regulations made pursuant to the food and drugs act.

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATIONS 1, 10, 15, 16, 17, AND 18, B. A. I. ORDER 211—REVISED (REGULATIONS GOVERN- ING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., August 29, 1925.

Under authority conferred by law upon the Secretary of Agriculture, Regulation 16, section 1, paragraphs 6 and 7, of the regulations governing the meat inspection of the United States Department of Agriculture, are hereby revoked; Regulation 1, section 1; Regulation 15, section 3; and Regulation 18, section 6; are amended by the addition of a paragraph as hereinafter set out; and Regulation 10, section 5, paragraph 1; Regulation 15, section 3, paragraph 2; Regulation 16, section 1, paragraph 2; Regulation 16, section 2, paragraphs 4 and 5; Regulation 16, section 3, paragraph 1; Regulation 17, section 9, paragraphs 2, 3, and 9; Regulation 18, section 6, paragraphs 4, 5, and 13; and Regulation 18, section 7, paragraph 5; are amended as hereinafter set out.

This amendment for the purpose of identification is designated as Amendment 3 to B. A. I. Order 211, Revised, and shall become and be effective on and after October 1, 1925.

R. W. DUNLAP,
Acting Secretary of Agriculture.

Regulation 1, section 1, paragraph 28.—"U. S. passed for cooking": That the carcasses and parts of carcasses so marked have been inspected and passed on condition that they be rendered into lard or tallow as prescribed by Regulation 15, or otherwise cooked by methods approved by the chief of bureau.

Regulation 10, section 5, paragraph 1.—Carcass parts passed for cooking shall be conspicuously marked on the surface tissues thereof by a bureau employee at the time of inspection, "U. S. passed for cooking," or "U. S. passed for sterilization." All such carcasses and parts shall be cooked in accordance with Regulation 15, and until so cooked shall remain in the custody of a bureau employee.

Regulation 15, section 3, paragraph 2.—Any carcasses or part prepared in compliance with paragraph 1 of this section, whether canned or placed in other approved container or not, shall be plainly and

conspicuously marked "Prepared from product passed after cooking", or "Prepared from meat passed for sterilization."

Regulation 15, section 3, paragraph 3.—Wherever in these regulations the statement "passed for sterilization" is employed it shall be construed to be synonymous with the statement "passed for cooking" or "passed after cooking", as may be applicable.

Regulation 16, section 1, paragraph 2.—Except for the purpose of submitting a sample or samples of the same to the chief of bureau for approval no person shall make or prepare, or cause to be made or prepared, labels, inserts, brands, tags, or other marking devices bearing the inspection legend or any abbreviation, copy, or representation thereof, for use on any meat or product, without the written authority therefor of the chief of bureau given in advance.

Regulation 16, section 2, paragraph 4.—Inspected and passed sausage and other meat food products in casings, of the ordinary "ring" variety or larger, shall bear on the casings the inspection legend and the number of the establishment. Inspected and passed sausage and other meat food products in casings, of the smaller varieties, shall bear on the casings one or more inspection marks to each chain or two or more of such marks to each bunch, except in cases where such smaller varieties of sausage and products leave establishments completely inclosed in properly labeled cartons or wrappers, having a capacity of 10 pounds or less and containing a single kind of product. All markings may be omitted from sausage and other meat food products in casings when these articles are to be packed in sealed cans.

Regulation 16, section 2, paragraph 5.—Meat food products in casings, other than sausage, shall bear on each link or piece, the word "imitation" prominently displayed: *Provided*, That meat rolls, coppa, capicola, and analogous products, which contain no cereal and which are placed in casings, need not be marked "imitation"; and that chile con carne, souse, and scrapple, placed in casings, may bear the distinctive name of such product in lieu of the term "imitation."

Regulation 16, section 3, paragraph 1.—When cereal, vegetable starch, or vegetable flour is added to sausage within the limits prescribed under paragraph 4 of section 6 of Regulation 18, or milk or its derivatives or analogous substances are added to sausage as provided for under paragraph 13 of section 6 of Regulation 18, the product shall be marked with the specific name of each of such added ingredients, as, for example, "cereal added", "potato flour added", "cereal and potato flour added", "dried skimmed milk added", "cereal and dried skimmed milk added", and so forth, as the case may be. On sausage of the smaller varieties the branding prescribed in this paragraph may be limited to links bearing the inspection legend.

Regulations 17, section 9, paragraph 2.—When cereal, vegetable starch, or vegetable flour is added to sausage within the limit prescribed by paragraph 4 of section 6 of Regulation 18, or milk or its derivatives or analogous substances are added to sausage as provided for under paragraph 13 of section 6 of Regulation 18, there shall appear on the label in a prominent manner, contiguous to the name of the product, the specific name of each of such added ingredients, as, for example, "cereal added", "with cereal", "potato flour added", "cereal and potato flour added", "dried skimmed milk

added", "cereal and dried skimmed milk added", and so forth, as the case may be.

Regulation 17, section 9, paragraph 3.—When meat food products in casings, other than sausage, are placed in wrappers, cartons, or other containers, there shall be prominently displayed on such containers the word "imitation", the words "composed of" or equivalent statement, and the names of the ingredients arranged in the order of their percentages: *Provided*, That when meat rolls, coppa, capicola, and analogous products which contain no cereal, and chile con carne, souse, and scrapple are placed in casings, they may be labeled with the distinctive name of the product without the term "imitation" and other qualifications prescribed in this paragraph.

Regulation 17, section 9, paragraph 9.—Labels for a mixture, other than oleomargarine and product referred to in paragraph 8 of this section, consisting of fat derived from carcasses of cattle, sheep, swine, or goats, shall bear the names of the ingredients in a prominent manner in the order of their percentages, preceded by the statement "composed of" or "made from", or an equivalent statement. If such product consists of a mixture of vegetable fat and fat derived from carcasses of cattle, sheep, swine, or goats, the specific name or names of the vegetable fat shall appear among the names of the other ingredients: *Provided*, That in cases where the label bears the designation "compound", "lard substitute", or "shortening", prominently displayed, the terms "vegetable fat" and "animal fat", respectively, may be employed to denote these constituents. Tierces, barrels, and half barrels containing "compound", or "lard substitutes", or "lard compound", shall, immediately after filling, be legibly marked on one end, and on the side near the end, with the true name of the product. Tin pails, drums, tubs, and similar containers of such products shall bear the true name of the product also on the side at the time of filling. Mixtures of which the lard ingredient equals or exceeds in amount the other ingredients combined may bear the name "lard compound" preceding the statement of composition provided for in this paragraph if such statement contains the specific names of the animal fat constituents.

Regulation 18, section 6, paragraph 4.—Sausage shall not contain cereal, vegetable starch, or vegetable flour, individually or collectively, in excess of 3.5 percent.

Regulation 18, section 6, paragraph 4 (a).—The term "sausage" shall be construed to include head cheese, liver pudding, and blood pudding.

Regulation 18, section 6, paragraph 5.—For the purpose of facilitating grinding, chopping, and mixing, not more than 3 percent of water or ice may be added to sausage which is not smoked or cooked; sausage of the type which is smoked or cooked, such as Frankfurt style, Vienna style, and Bologna style, may contain not more than 10 percent of added water to make the product palatable.

Regulation 18, section 6, paragraph 13.—Milk, skimmed milk, dried milk, dried skimmed milk, malted milk, and analogous substances and products which may be approved for such purpose by the Secretary of Agriculture, may be added to sausage, provided their use does not result in added water or moisture in excess of the amount permitted in paragraph 5 of this section. Sausage shall not contain

dried milk, dried skimmed milk, malted milk, or other dehydrated milk product, in excess of 3.5 percent, and if cereal, vegetable starch, or vegetable flour is also added, the combined amount of cereal, vegetable starch, vegetable flour, and dehydrated milk product shall not exceed 3.5 percent.

Regulation 18, section 7, paragraph 5.—Meat and product passed for cooking may be used for the preparation of such meat and product as canned meat, sausage, cooked or boiled meat, meat loaves, and similar products, provided all parts of the meat or product are heated to a temperature not lower than 170° F. for a period of not less than 30 minutes, and further that the articles so prepared be marked in accordance with bureau requirements.

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATION 18, SECTION 6, PARAGRAPH 2, B. A. I. ORDER 211—REVISED (REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY.

Washington, D. C., October 19, 1925.

Under authority conferred by law upon the Secretary of Agriculture, Regulation 18, section 6, paragraph 2, of the regulations governing the meat inspection of the United States Department of Agriculture is hereby amended as hereinafter set out.

This amendment for the purpose of identification is designated as Amendment 4 to B. A. I. Order 211—Revised, and shall become and be effective on and after October 19, 1925.

C. F. MARVIN,
Acting Secretary of Agriculture.

Regulation 18, section 6, paragraph 2.—There may be added to meat and products common salt, sugar, wood smoke, cider vinegar, wine vinegar, malt vinegar, sugar vinegar, glucose vinegar, spirit vinegar, pure spices, saltpeter, nitrate of soda, and nitrite of soda. Benzoate of soda may be added to meat and products only when declared on the label, as provided by paragraph 11 of section 9 of Regulation 17.

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATION 24, B. A. I. ORDER 211—REVISED (REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., February 28, 1927.

Under authority conferred by law upon the Secretary of Agriculture, Regulation 24, section 3, paragraphs 1 and 2 are hereby amended to read as hereinafter set out.

This amendment for the purpose of identification is designated as Amendment 5 to B. A. I. Order 211—Revised, and shall become and be effective on and after March 1, 1927.

R. W. DUNLAP,
Acting Secretary of Agriculture.

Regulation 24, section 3, paragraph 1.—No person operating any steam or sailing vessel, and no railroad or other carrier, shall receive for transportation or transport from the United States to Great Britain or Ireland, or any of the countries of continental Europe, or to Canada, Venezuela, Argentina, Peru, Colombia, or the French Antilles, any meat or product, except ship stores and small quantities exclusively for the personal use of the consignee and not for sale or distribution, unless and until a certificate of inspection covering the same has been issued and delivered as provided in this regulation. The requirement of export certificates is waived for meat and products exported to countries other than those named in this paragraph.

Regulation 24, section 3, paragraph 2.—Export certificates for shipments of inspected and passed meat and products to Italy, Argentina, and Venezuela shall be visaed by the consul of the country of destination at the place of origin or the first port.

U. S. DEPARTMENT OF AGRICULTURE

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATION 1, B. A. I. ORDER 211 (REVISED) (REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., July 3, 1930.

Under authority conferred by law upon the Secretary of Agriculture, regulation 1, section 1, paragraph 2 (as amended by amendment 1), of the regulations governing the meat inspection of the United States Department of Agriculture is hereby amended to read as hereinafter set out. The importation of meat into the United States shall be governed by the provisions of section 306 of "An act to provide revenue, to regulate commerce with foreign countries, to encourage the industries of the United States, to protect American labor, and for other purposes," approved June 17, 1930 (Public No. 361, 71st Cong.), and the regulations of the Secretary of Agriculture contained in B. A. I. Order 211. (Revised.)

This amendment for the purpose of identification is designated as "Amendment 6 to B. A. I. Order 211, Revised," and shall become and be effective immediately.

R. W. DUNLAP,
Acting Secretary of Agriculture.

Regulation 1, section 1, paragraph 2.—The imported meat act; section 306 of an act entitled "An act to provide revenue, to regulate commerce with foreign countries, to encourage the industries of the United States, to protect American labor, and for other purposes," approved June 17, 1930 (Public No. 361, 71st Cong.).

THE IMPORTED MEAT ACT

Extract from an act of Congress entitled "An act to provide revenue, to regulate commerce with foreign countries, to encourage the industries of the United States, to protect American labor, and for other purposes," approved June 17, 1930 (Public No. 361, 71st Cong.).

TITLE III—SPECIAL PROVISIONS

PART I—MISCELLANEOUS

* * * * *

SEC. 306. * * * Meats—importation prohibited in certain cases.

* * * * *

(b) Meats unfit for human food.—No meat of any kind shall be imported into the United States unless such meat is healthful, wholesome, and fit for human food and contains no dye, chemical, preservative, or ingredient which renders such meat unhealthful, unwholesome, or unfit for human food, and unless such meat also complies with the rules and regulations made by the Secretary of Agriculture. All imported meats shall, after entry into the United States in compliance with such rules and regulations, be deemed and treated as domestic meats within the meaning of and subject to the provisions of the act of June 30, 1906 (Thirty-fourth Statutes at Large, page 674), commonly called the "meat inspection amendment," and the act of June 30, 1906 (Thirty-fourth Statutes at Large, page 768), commonly called the "food and drugs act," and acts amendatory of, supplementary to, or in substitution for such acts.

(c) Regulations.—The Secretary of Agriculture is authorized to make rules and regulations to carry out the purposes of this section, and in such rules and regulations the Secretary of Agriculture may prescribe the terms and conditions for the destruction of all * * * meats, offered for entry and refused admission into the United States, unless such * * * meats be exported by the consignee within the time fixed therefor in such rules and regulations.

* * * * *

SEC. 653. Effective date of act.—Except as otherwise provided, this act shall take effect on the day following the date of its enactment.

UNITED STATES DEPARTMENT OF AGRICULTURE

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATIONS 11, 16, 17, AND 18, B.A.I. ORDER 211, REVISED (REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D.C., July 25, 1933.

Under authority conferred by law upon the Secretary of Agriculture, regulation 11, section 16, paragraph 3; regulation 16, section 3, paragraph 2; regulation 17, section 9, paragraph 12; and regulation 18, section 6, paragraph 3, are amended as hereinafter set out.

This amendment for the purpose of identification is designated as "Amendment 7 to B.A.I. Order 211, Revised," and shall become and be effective immediately.

H. A. WALLACE,
Secretary of Agriculture.

Regulation 11, section 16, paragraph 3.—Carcasses of cattle showing a slight or moderate infestation other than that indicated in paragraph 2, but not so extensive as indicated in paragraph 1 of this section, as determined by a careful examination of the heart, muscles of mastication, diaphragm and its pillars, tongue, and of portions of the carcass rendered visible by the process of dressing, may be passed for food after removal and condemnation of the cysts, with the surrounding tissues, provided the carcasses and parts, appropriately identified by retained tags, are held in cold storage at a temperature not higher than 15° F. continuously for a period not less than 6 days. As an alternative to retention in cold storage as herein provided, such carcasses and parts may be passed for sterilization.

Regulation 16, section 3, paragraph 2.—Casings that are colored as provided in paragraph 3 of section 6 of regulation 18, when used as containers of meat or product, shall be legibly and conspicuously marked by branding or printing thereon one of the statements as follows: "Artificially colored", or "casing colored."

Regulation 17, section 9, paragraph 12.—Coloring matter added to lard or other animal fat, except oleomargarine, under the provisions of paragraph 3 of section 6 of regulation 18, shall be declared on the label in a prominent manner and contiguous to the name of the product by the statement "Artificially colored." When meat or product is placed in casings colored under the provisions of paragraph 3 of section 6 of regulation 18, there shall appear on the label in a prominent manner and contiguous to the name of the meat or product one of the statements as follows: "Artificially colored", or "casing colored."

Regulation 18, section 6, paragraph 3.—Only harmless coloring matters may be used, and these only with the approval of and in such manner as may be prescribed by the Chief of Bureau. Such coloring matters may be used in the manner and under the conditions as follows:

(a) They may be added to prepared fats.

(b) They may be used in the preparation of casings, or by dipping casing-covered meat or product, or by other approved method, provided they do not penetrate the meat or product contained in the casing.

(c) They shall be declared as required by paragraph 2 of section 3 of regulation 16, and paragraph 12 of section 9 of regulation 17.

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATIONS 16, 17, AND 18, B. A. I. ORDER 211—REVISED (REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., May 8, 1935.

Under authority conferred by law upon the Secretary of Agriculture, regulation 18, section 6, paragraphs 4, 4(a), 5, and 13, are hereby revoked and paragraphs 4, 5, and 5(a), as hereinafter set out, are substituted therefor; regulation 16, section 2, paragraph 5, and section 3, paragraph 1, and regulation 17, section 9, paragraphs 2 and 3, are amended as hereinafter set out (all the foregoing applying to amendment 3).

This amendment for the purpose of identification is designated as "Amendment 8 to B. A. I. Order 211, Revised", and shall become and be effective immediately.

M. L. WILSON,
Acting Secretary of Agriculture.

Regulation 16, section 2, paragraph 5.—Meat food products in casings, other than sausage, which possess the characteristics of or resemble sausage, shall bear on each link or piece the word "imitation", prominently displayed: *Provided*, That such products in casings as coppa, capicola, lachschinken, bacon, pork loins, pork shoulder butts, and like cuts of meat which are prepared without added substances other than curing materials or condiments, and that meat rolls, bockwurst, and similar products in casings which do not contain cereal or vegetables, and that headcheese, souse, sulze, scrap-ple, blood pudding, and liver pudding in casings, need not be marked on the casing with the word "imitation" or the true name of the product, and that other products in casings such as loaves, luncheon meats, and chili con carne, may bear on each link or piece the true name of the product in lieu of the word "imitation": *Provided also*, That all markings may be omitted when the articles are placed in sealed cans processed in the official establishment.

Regulation 16, section 3, paragraph 1.—When cereal, vegetable starch, starchy vegetable flour, dried milk, or dried skim milk is added to sausage within the limits prescribed under paragraph 5 of section 6 of regulation 18, the product shall be marked with the specific name of each of such added ingredients, as, for example, "cereal added", "potato flour added", "cereal and potato flour added", "dried skim milk added", "cereal and dried skim milk added", and so forth, as the case may be. On sausage of the small

varieties the marking prescribed in this paragraph may be limited to links bearing the inspection legend.

Regulation 17, section 9, paragraph 2.—When cereal, vegetable starch, starchy vegetable flour, dried milk, or dried skim milk is added to sausage within the limits prescribed under paragraph 5 of section 6 of regulation 18, there shall appear on the label in a prominent manner, contiguous to the name of the product, the specific name of each such added ingredient, as for example, "cereal added", "with cereal", "potato flour added", "cereal and potato flour added", "dried skim milk added", "cereal and dried skim milk added", and so forth, as the case may be.

Regulation 17, section 9, paragraph 3.—When meat food products in casings, other than sausage, are placed in wrappers, cartons, or other containers, there shall be prominently displayed on such containers the word "imitation", the words "composed of", or equivalent statement, and the names of the ingredients arranged in the order of their percentages: *Provided*, That such products in casings as coppa, capicola, lachschinken, bacon, pork loins, pork shoulder butts, and like cuts of meat which are prepared without added substances other than curing materials or condiments, and that meat rolls, bockwurst, and similar products in casings which do not contain cereal or vegetables, and that headcheese, souse, sulze, scrapple, blood pudding, and liver pudding in casings, and that other products in casings such as loaves, luncheon meats, and chili con carne, may be labeled with the true name of the product without the word "imitation" and other qualifications prescribed in this paragraph.

Regulation 18, section 6, paragraph 4.—Except as otherwise provided, sausage shall be prepared from meat or meat and meat byproduct seasoned with condimental proportions of condimental substances.

Regulation 18, section 6, paragraph 5.—Under appropriate declaration, sausage may contain not more than 3.5 percent, individually or collectively, of cereal, vegetable starch, starchy vegetable flour, dried milk, or dried skim milk.

Regulation 18, section 6, paragraph 5(a).—For the purpose of facilitating grinding, chopping, and mixing, not more than 3 percent of water or ice may be added to sausage which is not cooked; sausage of the type which is cooked, such as Frankfurt style, Vienna style, and Bologna style, may contain not more than 10 percent of added water or moisture, to make the product palatable.

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATION 18, B. A. I. ORDER 211— REVISED (REGULATIONS GOVERNING THE MEAT IN- SPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., June 6, 1935.

Under authority conferred by law upon the Secretary of Agriculture, regulation 18 is hereby amended by the addition of a paragraph as hereinafter set out.

This amendment for the purpose of identification is designated as "Amendment 9 to B. A. I. Order 211—Revised", and shall become and be effective immediately.

R. G. TUGWELL,
Acting Secretary of Agriculture.

Regulation 18, section 6, paragraph 14.—Oleomargarine shall contain not less than 80 percent fat.

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATION 18, B. A. I. ORDER 211— REVISED (REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., April 27, 1936.

Under authority conferred by law upon the Secretary of Agriculture, Regulation 18 is amended by the addition of a section as hereinafter set out.

This amendment for the purpose of identification is designated as Amendment 10 to B. A. I. Order 211—Revised, and shall become and be effective on and after September 16, 1936.

H. A. WALLACE,
Secretary of Agriculture.

Regulation 18, section 16.—No person shall affix or place, or cause to be affixed or placed, the inspection legend, or any abbreviation, copy, or representation thereof, or the number designating an establishment where Federal meat inspection is maintained, or a statement that any ingredient has been inspected and passed at an establishment where Federal meat inspection is maintained, to or on any can, pot, tin, canvas, or other receptacle or covering constituting an immediate or true container within the meaning of these regulations, of any dog food, cat food, fox food, and the like prepared in whole or in part of meat or meat byproduct: *Provided*, That dog food, cat food, fox food, and the like which are prepared in an establishment where Federal meat inspection is maintained, in whole or in part of meat or meat byproduct, and which are placed in a can, pot, tin, canvas, or other receptacle or covering, may bear a statement in the following form: "The meat or meat byproduct ingredient of this article has been examined and passed under Federal supervision. This article has been prepared in an establishment operating under Federal meat inspection."

When any dog food, cat food, fox food, or like article is prepared in a part of an official establishment, the sanitation of that part of the establishment shall be supervised by the Bureau employees on the same basis as other parts of the establishment.

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

AMENDMENT TO REGULATION 17, B. A. I. ORDER 211— REVISED (REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE)

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., June 29, 1936.

Under authority conferred by law upon the Secretary of Agriculture, Regulation 17 is hereby amended as hereinafter set out.

This amendment for the purpose of identification is designated as Amendment 11 to B. A. I. Order 211—Revised, and shall become effective immediately.

H. A. WALLACE,
Secretary of Agriculture.

Regulation 17, section 6.—The name under which inspection is granted to an official establishment may appear without qualification upon the label or the container of an article prepared by the official establishment so named. When an article is prepared by an official establishment for a person other than one of those to whom inspection has been granted at that establishment, and the name of such person is to appear upon the label or container thereof, a prominent and conspicuous statement shall appear upon the label to the effect that the article was prepared for such person, or the name of such person shall be immediately followed by the word "Brand" in the same size and style of lettering as in the name.

United States Department of Agriculture BUREAU OF ANIMAL INDUSTRY

ORDER AMENDING B. A. I. ORDER 211 (REVISED) AND CONFERRING AUTHORITY UPON THE CHIEF OF THE BUREAU OF ANIMAL INDUS- TRY UNDER THE MEAT-INSPECTION ACT

Pursuant to authority conferred by law upon the Secretary of Agriculture, B. A. I. Order 211 Revised, as amended, (Regulations Governing the Meat Inspection of the United States Department of Agriculture) is hereby amended by adding the following new regulation:

REGULATION 30. AUTHORITY DELEGATED TO THE CHIEF OF THE BUREAU OF ANIMAL INDUSTRY

Section 1.—The Chief of the Bureau of Animal Industry is authorized to determine whether applications for inspection or for exemption from inspection under the provisions of the meat-inspection act shall be granted or refused. The Chief of the Bureau of Animal Industry is further authorized to revoke his prior approval of any application if he determines that any false statement was made in such application.

Section 2.—The Chief of the Bureau of Animal Industry is authorized to withdraw inspection from any official establishment, and to withdraw exemption from any exempted retail establishment, which violates or fails to comply with any provision of the meat-inspection act or of the regulations made pursuant thereto.

Section 3.—When any action is taken by the Chief of the Bureau of Animal Industry under section 1 or 2 of this regulation, it shall be final unless the aggrieved party appeals within 20 days to the Secretary of Agriculture from the action taken by the Chief of the Bureau of Animal Industry.

Done at Washington, D. C., this 7th day of December, 1939.

Witness my hand and the seal of the Department of
Agriculture.



H. A. WALLACE,
Secretary of Agriculture.

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

ORDER AMENDING REGULATIONS RELATING TO MEAT INSPECTION BY ADDING DEFINITIONS FOR LARD AND RENDERED PORK FAT

Pursuant to the authority conferred by law upon the Secretary of Agriculture, Subchapter A, Chapter I, Title 9, Code of Federal Regulations (B. A. I. Order 211, Revised), as amended, is hereby further amended, effective November 1, 1940, by adding paragraphs (cc) and (dd) to section 1.1 (regulation 1, sec. 1, pars. 29 and 30) as follows:

Section 1.1 (cc). Lard.—The fat rendered from fresh, clean, sound, fatty tissues from hogs in good health at the time of slaughter, with or without lard stearin or hardened lard. The tissues do not include bones, detached skin, head fat, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings, and the like, and are reasonably free from muscle tissue and blood.

Section 1.1 (dd). Rendered Pork Fat.—The fat, other than lard, rendered from clean, sound carcasses, parts of carcasses, or edible organs from hogs in good health at the time of slaughter, except that stomachs, tails, bones from the head and bones from cured or cooked pork are not included. The tissues rendered are usually fresh, but may be cured, cooked, or otherwise prepared and may contain some meat food products. Rendered pork fat may be hardened by the use of lard stearin and/or hardened lard and/or rendered pork fat stearin and/or hardened rendered pork fat.

Done at Washington, D. C., this 13th day of August 1940.

[SEAL]

Witness my hand and the seal of the Department of Agriculture.

H. A. WALLACE,
Secretary of Agriculture.

United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

ORDER AMENDING REGULATIONS RELATING TO MEAT INSPECTION

Pursuant to the authority conferred upon the Secretary of Agriculture by the act of Congress approved March 4, 1907 (34 Stat. 1260; 21 U. S. C. 71-91), Title 9, Chapter I, Subchapter A, Code of Federal Regulations [B. A. I. Order 211, Revised], as amended, is hereby further amended, effective November 1, 1940, as follows:

(1) Subsection (k) of section 1.1 [Reg. 1, sec. 1, par. 11] is amended to read as follows:

(k) "*U. S. passed for sterilization.*"—That the carcasses and parts of carcasses so marked have been inspected and passed on condition that they be rendered into lard, rendered pork fat, or tallow as prescribed by Part 15 [Reg. 15, amdt. 3, August 29, 1925] or otherwise sterilized by methods approved by the Chief of Bureau.

(2) Subsection (bb) of section 1.1 [Reg. 1, sec. 1, par. 28, amdt. 3, August 29, 1925] is amended to read as follows:

(bb) "*U. S. passed for cooking.*"—That the carcasses and parts of carcasses so marked have been inspected and passed on condition that they be rendered into lard, rendered pork fat, or tallow as prescribed by Part 15 [Reg. 15, amdt. 3, August 29, 1925] or otherwise cooked by methods approved by the Chief of Bureau.

(3) Subsection (d) of section 11.5 [Reg. 11, sec. 3, par. 2, rule D] is amended to read as follows:

(d) *Carcasses for lard, etc., after removal of parts containing tubercular lesions.*—Carcasses which reveal lesions more severe or more numerous than those described for carcasses to be passed (subsection (c)) [Reg. 11, sec. 3, par. 2, rule C], but not so severe nor so numerous as the lesions described for carcasses to be condemned (subsection (a)) [Reg. 11, sec. 3, par. 2, rule A], may be rendered into lard, rendered pork fat, or tallow or otherwise sterilized in accordance with Part 15 [Reg. 15, amdt. 3, August 29, 1925], if the distribution of the lesions is such that all parts containing tuberculous lesions can be removed.

(4) The caption of Part 15 [Reg. 15] is amended to read as follows:

PART 15—RENDERING CARCASSES AND PARTS INTO LARD, RENDERED PORK FAT, AND TALLOW, AND OTHER STERILIZATION

(5) Section 15.1 [Reg. 15, sec. 1] is amended to read as follows:

SEC. 15.1. *Sterilization; carcasses and parts passed for; rendering into lard or tallow.*—Carcasses and parts passed for sterilization may be rendered into lard, rendered pork fat, or tallow, provided such rendering is done in the following manner: The lower opening of the steam rendering tank or other closed rendering equipment shall first be securely sealed by a Bureau employee, then the carcasses or parts shall be placed in such equipment in his presence, after which the upper opening shall be securely sealed by such employee. Such carcasses and parts shall be cooked for a time sufficient to render them effectually into lard, rendered pork fat, or tallow, provided all parts of the product are heated to a temperature not lower than 170° F. for a period of not less than 30 minutes.

(6) Section 15.2 [Reg. 15, sec. 2] is amended to read as follows:

Sec. 15.2. *Sterilization; carcasses and parts passed for; rendering into lard or tallow at establishments not equipped with steaming tanks.*—Establishments not equipped with steam rendering tanks or other closed equipment for rendering carcasses and parts into lard, rendered pork fat, or tallow as provided in section 15.1 [Reg. 15, sec. 1] may render such carcasses or parts in open kettles under the direct supervision of a Bureau employee. Such rendering shall be done during regular hours of work and in compliance with the requirements as to temperature and time specified in section 15.1 [Reg. 15, sec. 1].

(7) Subsection (a) of section 15.3 [Reg. 15, sec. 3, par. 1] is amended to read as follows:

(a) Carcasses and parts passed for sterilization and which are not rendered into lard, rendered pork fat, or tallow may be utilized for food purposes provided they are first cooked by methods and handled and marked in a manner approved by the Chief of Bureau.

(8) Subsection (a) of section 17.2 [Reg. 17, sec. 2, par. 1] is amended to read as follows:

(a) Trade labels shall bear the true name of the meat or product contained in the package, and, except as provided in subsections (b) and (e) [Reg. 17, sec. 2, pars. 2 and 5] or as specified in this subsection, shall bear, in prominent letters and figures of uniform size, the phrase "U. S. inspected and passed by Department of Agriculture," and the number of the official establishment at which the meat or product was prepared, or, if processed, the number of the establishment at which last processed. The establishment number may be omitted from labels applied to metal containers on which such number is embossed and from cartons used as containers of oleomargarine, lard, rendered pork fat, or compound and in which the product is immediately enclosed in an approved wrapper bearing the inspection legend and establishment number. Labels may also bear any other statement, not false or misleading, which has been approved by the Department.

(9) Paragraph (8), subsection (b), of section 17.22 [Reg. 17, sec. 7, par. 2 (h)] is amended to read as follows:

(8) The word "leaf" shall not be used in connection with lard prepared from fat other than leaf fat.

(10) Subsection (g) of section 17.28 [Reg. 17, sec. 9, par. 7] is revoked.

(11) Subsection (h) of section 17.28 [Reg. 17, sec. 9, par. 8] is amended to read as follows:

(h) When not over 20 percent of oleo stearin, beef fat, mutton fat, vegetable stearin, or hardened vegetable fat is added to lard or to rendered pork fat, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of the product, the statement "oleo stearin added," "beef fat added," "mutton fat added," "vegetable stearin added," or "hardened vegetable fat added," respectively, as the case may be. When not over 20 percent of hardened rendered pork fat is added to lard, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of the product, the statement "hardened rendered pork fat added."

(12) Subsection (i) of section 17.28 [Reg. 17, sec. 9, par. 9, amdt. 3, August 29, 1925] is amended to read as follows:

(i) Labels for a mixture, other than oleomargarine and product referred to in subsection (h) [Reg. 17, sec. 9, par. 8], consisting of fat derived from carcasses of cattle, sheep, swine, or goats, shall bear the names of the ingredients in a prominent manner in the order of their percentages, preceded by the statement "composed of" or "made from," or an equivalent statement. If such product consists of a mixture of vegetable fat and fat derived from carcasses of cattle, sheep, swine, or goats, the specific name or names of the vegetable fat shall appear among the names of the other ingredients: *Provided*, That in cases where the label bears the designation "compound" or "shortening," prominently displayed, the terms "vegetable fat" and "animal fat," respectively, may be employed to denote these constituents. Tierces, barrels, and half barrels containing such products shall, immediately after filling, be legibly marked on one end, and on the side near the end, with the true name of the product. Tin pails, drums, tubs, and similar containers of such products shall bear the true name of the product also on the side at the time of filling.

(13) Section 17.35 [Reg. 17, sec. 9, par. 12, amdt. 7, July 25, 1933] is amended to read as follows:

SEC. 17.35. *Use of coloring matter to be shown on label; oleomargarine excepted.*—Coloring matter added to rendered edible animal fat or mixtures of fats containing rendered edible animal fat, except oleomargarine, under the provisions of section 18.6 (c) [Reg. 18, sec. 6, par. 3, amdt. 7, July 25, 1933], shall be declared on the label in a prominent manner and contiguous to the name of the product by the statement "artificially colored." When meat or product is placed in casings colored under the provisions of section 18.6 (c) [Reg. 18, sec. 6, par. 3, amdt. 7, July 25, 1923], there shall appear on the label in a prominent manner and contiguous to the name of the meat or product one of the statements as follows: "Artificially colored" or "casing colored."

(14) Paragraph (2), subsection (a), of section 18.1 [Reg. 18, sec. 1, par. 1 (b)] is amended to read as follows:

(2) If an article is found to have absorbed a foreign odor, contains mold or similar substance or, in the case of rendered animal fat, there is present tank water in the first stage of sourness, and the article is capable of being rehandled by approved methods for food purposes, the official establishment may be permitted, if the necessary steps are immediately taken, to rehandle it in a manner prescribed by the Chief of Bureau.

If upon final reinspection the article is found to be sound and wholesome, it shall be passed for human food; otherwise it shall be condemned.

(15) Subsection (g) of section 18.6 [Reg. 18, sec. 6, par. 6] is amended to read as follows:

(g) No rendered edible animal fat or mixture of fats containing rendered edible animal fat other than oleomargarine and puff-pastry shortening shall contain added water.

(16) Section 18.24 [Reg. 18, sec. 12] is amended to read as follows:

SEC. 18.24. *Lard; equipment to be used; maintenance of identity.*—Equipment may be used interchangeably for the preparation of lard and rendered pork fat which are to be labeled as such. The Chief of Bureau may grant permission for the restrictive use of such equipment for the preparation of other products. The pipes and equipment used for edible fats shall be so arranged that the identity of the product shall be maintained until the product is properly labeled.

Done at Washington, D. C., this 26th day of October 1940.
Witness my hand and the seal of the Department of Agriculture.

PAUL H. APPLEBY,
Acting Secretary of Agriculture.



United States Department of Agriculture

BUREAU OF ANIMAL INDUSTRY

ORDER AMENDING REGULATIONS RELATING TO MEAT INSPECTION

Pursuant to the authority conferred upon the Secretary of Agriculture by the act of Congress approved March 4, 1907 (34 Stat. 1260; 21 U. S. C. 71-91), Title 9, Chapter I, Subchapter A, Code of Federal Regulations [B. A. I. Order 211, Revised], as amended, is hereby further amended, effective October 1, 1941, as follows:

(1) Subsection (t) of section 1.1 [Reg. 1, sec. 1, par. 20] is amended to read as follows:

(t) *Meat product*.—Any edible part of the carcass of any cattle, sheep, swine, or goat which is not manufactured, cured, smoked, processed, or otherwise treated.

(2) Section 1.2 [Reg. 1, sec. 2] is revoked.

(3) Section 16.14 [Reg. 16, sec. 3, par. 2, amdt. 7, July 25, 1933] is amended to read as follows:

SECTION 16.14. *Marking meat or product placed in casings to which artificial coloring is applied*.—When meat or product is placed in casings to which artificial coloring is applied under subsection 18.6 (c) [Reg. 18, sec. 6, par. 3, amdt. 7, July 25, 1933], the article shall be legibly and conspicuously marked by stamping or printing on the casing or securely affixing to the article the printed words "artificially colored": *Provided*, That if the casing is removed from the meat or product at the official establishment and there is evidence of artificial coloring on the surface of the meat or product, the article from which the casing has been removed shall be marked by stamping directly thereon or by securely affixing thereto the printed words "artificially colored": *Provided further*, That when the casing is colored prior to its use as a covering for meat or product, the coloring shall be of a kind and so applied as not to be transferable to the meat or product and not to be misleading or deceptive with respect to color, quality, or kind of meat or product enclosed therein, and the casing shall be marked with the words "casing colored" prominently displayed: *Provided further*, That sausage of the smaller varieties, such as frankfurters and pork sausage, shall bear the words "artificially colored" at least once on each 1½ pounds of product: *And provided further*, That when such meat or product is distributed from an official establishment in an immediate or true container of a type and size customarily sold at retail intact, the declaration of coloring on the label of the package shall be sufficient.

(4) Part 16 [Reg. 16] is amended by adding the following new sections:

SEC. 16.31. *Marking meat or product with the list of ingredients*.—A meat or product fabricated from two or more ingredients shall bear a list of the ingredients, giving the common or usual names of the ingredients arranged in the order of their predominance, except that spices, flavorings (including essential oils, oleoresins, and other spice extractives), and colorings may be designated as "spices," "flavorings," and "colorings" without naming each. The list of ingredients shall be applied legibly and securely to the meat or product by means approved by the Chief of Bureau such as stamping, printing, or the use of paper bands, or tied-in paper or fabric flaps on stuffed sausage, or tissue strips on loaflike articles: *Provided*, That meats and products for which definitions and standards of identity have been prescribed by regulation, which conform to such definitions and standards, and which bear the names specified in the definitions and standards together with such declara-

tion of optional ingredients and other labeling features as are required in the applicable definitions and standards, need not bear lists of ingredients: *Provided further*, That sausages of the smaller varieties, such as frankfurters and pork sausage, and bockwurst shall bear the list of ingredients at least once on each 1½ pounds of product: *And provided further*, That when such meat or product is distributed from an official establishment in an immediate or true container of a type and size customarily sold at retail intact, the list of ingredients on the label of the package shall be sufficient. [Reg. 16, sec. 2, par. 7.]

(5) Part 17 [Reg. 17; SRA, BAI 189, January 1923, "Relabeling Products"; SRA, BAI 190, February 1923, "Coined or Fanciful Names of Products" and "Designating Vegetable Fat Ingredients of Compound"; SRA, BAI 196, August 1923, "Approval of Labels and Other Markings on Meat and Products"; SRA BAI 198, October 1923, "Approval of Labels and Other Markings on Meat and Products"; SRA, BAI 199, November 1923, "Approval of Labels and Other Markings on Meat and Products"; SRA, BAI 203, March 1924, "Distribution of Labels Bearing the Inspection Legend," "Use of the Term 'Bockwurst,'" and "Approval of Stencils, Box Dies, and Brands"; SRA, BAI 204, April 1924, "Net Weight of Meat and Meat Food Products in Official Establishments"; SRA, BAI 209, September 1924, "Approval of Gelatin Labels" and "Approval of Names and Terms Involved in Trade-mark Registration"; SRA, BAI 216, April 1925, "Approval of Cloth Containers" and "Approval of Inserts"; SRA, BAI 217, May 1925, "Labeling Products Baked"; SRA, BAI 244, August 1927, "Approval of Combination Markings for Meat or Product"; SRA, BAI 248, December 1927, "Omission of Establishment Number from Cartons" and "Labeling Products Containing Pimiento"; SRA, BAI 250, February 1928, "Transparent Wrappings on Meat"; Circular Letter No. 1551, BAI, June 13, 1928; SRA, BAI 259, November 1928, "Labeling Products 'Shankless' and 'Hockless'"; SRA, BAI 275, March 1930, "Inspection Legend on Cellophane Wrappers"; SRA, BAI 301, May 1932, "Gelatin Permissible in Head Cheese"; SRA, BAI 304, August 1932, "Labeling Meat Food Products Containing Added Gelatin"; SRA, BAI 309, January 1933, "Net-Weight Ruling Applicable to Meat and Products in Package Form"; SRA, BAI 324, April 1934, "Gelatin Coating for Smoked Meats"; and Circular Letter No. 2060, BAI, November 2, 1937] is revoked, and part 17 as hereinafter set out is substituted therefor:

PART 17—LABELING

SEC. 17.1. *Labeling required; supervision by Bureau employee.*—(a) When, in an official establishment, any inspected and passed meat or product is placed or packed in any can, pot, tin, canvas, or other receptacle or covering constituting an immediate or true container, there shall be affixed to such container or covering a label as hereinafter described in this part: *Provided*, That plain wrappings for fresh meat, such as dressed carcasses and primal parts thereof, which are used solely to protect the product against soiling or excessive drying during transportation or storage need not bear a label: *Provided further*, That uncolored transparent coverings, such as cellophane, which bear no printed or graphic matter and which enclose any unpackaged or packaged meat or product bearing all required markings need not bear a label of the required markings are clearly legible through such coverings: *And provided further*, That animal and transparent artificial casings bearing no marks or printed features other than those required under part 16 need not bear additional labeling.

(b) Folders and similar coverings made of paper or like material, which do not completely enclose the product and which bear any printed word or statement, shall possess all features required on a label for an immediate or true container.

(c) No container or covering which bears or is to bear a label shall be filled, in whole or in part, except with articles which have been inspected and passed in compliance with this subchapter, which are sound, healthful, wholesome, and fit for human food, and which are strictly in accordance with the statements on the label. No such container or covering shall be filled, in whole or in part, and no label shall be affixed thereto, except under the supervision of a Bureau employee.

SEC. 17.2. *Labels; what to contain, when and how used.*—(a) Labels within the meaning of this part shall include any printing, lithographing, embossing, or other marking on labels, stickers, seals, wrappers, or receptacles.

(b) Labels shall contain, prominently and informatively displayed, (1) the true name of the meat or product; (2) the word "ingredients" followed by a list of the ingredients when the meat or product is fabricated from two or more ingredients, except in case of meats and products for which definitions and standards of identity have been prescribed by regulation; (3) the name and place of business of the manufacturer, packer, or distributor; (4) an accurate statement of the quantity of contents; and (5) an inspection legend and the number of the establishment, in the form shown herewith, on that portion of the label featuring the name of the meat or product, or, when there are two or more panels, then on the principal display panels: *Provided*, That the name and place of business of the manufacturer, packer, or distributor and the statement of the quantity of contents may be omitted from labels for meat or product not required to be labeled under section 17.1: *Provided further*, That the establishment number may be omitted from the labels on cartons used as outer containers of edible fats, such as lard and oleomargarine, when such articles are enclosed in wrappers which bear an inspection legend and establishment number: *Provided further*, That a metal container on which an inspection legend is embossed may, with the approval of the Chief of Bureau, bear an inspection legend of different design and may be in abbreviated form: *And provided further*, That approved labels which, except as to form of the inspection legend and establishment number herein required, are in compliance with this subchapter may be used until January 1, 1943.



(1) The name of a meat or product shall be the common name, if any, and one which clearly and completely identifies the article. Meat or product which has been prepared by salting, smoking, drying, cooking, chopping, and the like shall be so described on the label unless the name on the article implies, or the manner of packaging shows, that the meat or product was subjected to such procedure or procedures. The unqualified terms "meat," "meat byproduct," "meat food product," and terms common to the meat industry but not to consumers such as "picnic," "butt," "cala," "square," "loaf," "spread," "delight," "roll," "plate," "luncheon," and "daisy" shall not be used as names of articles unless accompanied with terms descriptive of the meat or product or with a list of ingredients.

(2) The list of ingredients shall appear as part of or in addition to the true name of the product and shall show the common or usual names of the ingredients arranged in the order of their predominance, except that spices, flavorings (including essential oils, oleoresins, and other spice extractives), and colorings may be designated as "spices," "flavorings," and "colorings" without naming each. The name of an ingredient shall not be a collective name but shall be a specific name, as, for example, "beef," "pork," "beef tripe," "beef hearts," "sheep livers," "pork snouts," "flour," "corn flour," "potato flour," "water," "dried skim milk," "tomato puree," and "beef broth": *Provided*, That when the label bears the designation "compound" or "shortening," the term "animal and vegetable fats" or "vegetable and animal fats" may be employed to designate the ingredients of mixtures of such edible fats whether unhardened or hardened singly or as a mixture. "Animal fats" as used herein means inspected and passed fat derived from cattle, sheep, swine, or goats.

(3) The name under which inspection is granted to an official establishment may appear without qualification upon the label or the container of an article prepared by the official establishment so named. When an article is prepared by an official establishment for a person other than one of those to whom inspection has been granted at that establishment, and the name of such person is to appear upon the label or container thereof, the name shall be qualified by a phrase which reveals the connection such person has with the food, as, for example, "prepared for —."

(4) The statement or quantity shall represent in terms of avoirdupois weight or liquid measure the quantity of meat or product in the package (exclusive of materials packed with it) except as provided for in section 17.7. When no general consumer usage to the contrary exists, the statement shall be in terms of liquid measure if the product is liquid or in terms of weight if the meat or product is solid, semisolid, viscous, or a mixture of solid and liquid. Unless the statement is so qualified as to show that it expresses the minimum quantity, it shall be taken to express the actual quantity. When the statement

expresses the minimum quantity, no variation below the stated minimum shall be permitted, and variations above the stated minimum shall be no greater than consistent with filling the container to the stated minimum in accordance with good commercial practice. When the statement expresses actual quantity, variations incident to packing in accordance with good commercial practice shall be allowed but the average shall not be less than the quantity stated: *Provided*, That packages of meat or product having a capacity of less than $\frac{1}{2}$ ounce avoirdupois or less than $\frac{1}{2}$ fluid ounce shall not be required to be labeled with the statement of the quantity of contents.

(c) Stencils, box dies, inserts, and like devices shall not bear an inspection legend or any abbreviation or representation thereof: *Provided*, That wooden boxes of light material, having a maximum capacity of 5 pounds and fiberboard containers may, upon approval by the Chief of Bureau, have an inspection legend and establishment number imprinted thereon.

(d) The establishment number shall be embossed on all sealed metal containers of inspected and passed meat and products filled in an official establishment, except that such containers which bear lithographed labels in which the establishment number is incorporated need not have the establishment number embossed thereon. Labels shall not be affixed to containers so as to obscure the embossed establishment number.

(e) When any meat or product is placed in a carton or in a wrapper of paper or cloth or in such other labeled container or covering as the Chief of Bureau may approve, an inspection legend and the establishment number, in form and substance as specified in subsection (b) of this section, may be embodied on a sticker to be securely and prominently affixed, along with the name of product, at a place on the label reserved and designated for the purpose. In case there are two or more display panels featuring the name of product, the inspection sticker shall be affixed to the principal panel or panels. The inspection sticker shall not be used without the approval of the Chief of Bureau and shall be affixed to the label under the supervision of a Bureau employee.

SEC. 17.3. *Labeling in connection with definitions and standards of identity.*—When inspected and passed meats or products are labeled with the names of, or are represented as, articles for which definitions and standards of identity have been prescribed by regulation, the labels shall conform to such definitions and standards.

SEC. 17.4. *Labels to be approved by Chief of Bureau.*—(a) No label shall be used on any meat or product until it has been approved in its final form by the Chief of Bureau. Sketches or proofs of new labels shall be submitted in triplicate, through the inspector in charge, to the Bureau for approval, and finished labels shall not be prepared in advance of such approval. After labels have been printed, lithographed, or embossed in accordance with the approved sketches or proofs, they shall be submitted in quadruplicate, through the inspector in charge, to the Bureau for approval.

(b) Each copy of any sketch, proof, or finished label for a meat or product fabricated from two or more ingredients, when submitted to the Bureau for approval, shall be accompanied with a statement showing the kinds and percentages of the ingredients and mode of preparation. Approximate percentages may be given when the percentages of ingredients may vary from time to time, if the limits of variation are stated. In case of lithographed labels, paper take-offs in lieu of sections of the metal containers shall be submitted for approval. Such paper take-offs shall not be in the form of a negative but shall be a complete reproduction of the label as it will appear on the package, including any color scheme involved. In case of fiber containers, printed layers, such as the kraft paper sheet, shall be submitted for approval in lieu of the complete container.

(c) Inserts, tags, liners, pasters, and like devices containing printed or graphic matter and for use on, or to be placed within, containers and coverings of meat or product shall be submitted for approval in the same manner as provided for labels in subsection (a) of this section, except that inspectors in charge may permit use of such devices which contain no reference to meat or meat food product and bear no misleading feature.

(d) Stencils and box dies may be used on shipping containers, including tierces, barrels, drums, boxes, crates, and large-size fiberboard containers provided the markings are applicable to the product, are not false or deceptive, and are used with the approval of the inspector in charge.

SEC. 17.5. *Inspector in charge to permit certain modifications of approved labels.*—The inspector in charge shall permit the use of approved labels or other markings modified as follows, provided the label or marking as modified is so used as not to be false or deceptive:

(a) The approval by the Chief of Bureau of any label, labeling material, or brand shall constitute authority for the inspector in charge to permit the use of larger sizes of the label, labeling material, or brand on which all features of the marking are proportionately enlarged and the color scheme remains the same. Approval by the Chief of Bureau for a label shall be accepted by the inspector in charge as being in blanket form so far as concerns the figures denoting the quantity of contents. When any approved label, labeling material, or brand is changed by eliminating or adding any feature, approval by the Chief of Bureau shall be obtained for the changed label, labeling material, or brand before its use is permitted.

(b) A master or stock label from which the name and address of the distributor are omitted, if correct in all other respects, will be approved by the Chief of Bureau and thus obviate the necessity of individual approval to show the name and address of each distributor. However, the words "prepared for" or similar statement must be shown, together with the blank space reserved for the insertion, and all features including the name and address of the distributor shall be applied by printing or related process.

(c) Wrappers or other coverings bearing only floral or foliage designs, or illustrations of rabbits, chicks, fireworks, or other emblematic holiday designs, such as those commonly used during the Christmas and Easter seasons, need not be submitted to the Bureau for approval but may be used on permission of the inspector in charge. Such coverings may bear, in addition, statements of holiday greetings, such as "Merry Christmas," "Happy New Year," "Compliments of the Season," etc., and the name or name and address of the establishment, or the name or name and address of the distributor if properly qualified. Such coverings shall be submitted for approval if they bear illustrations of animals the carcasses of which come within the scope of this subchapter, illustrations of corn, nuts, or other materials recognized as feedstuffs for such animals, or statements not within the scope of those outlined above. The foregoing does not authorize the omission of labels or other markings required under this subchapter. The affixing of approved labels to such illustrated coverings does not necessitate the approval of the coverings to which the labels are affixed.

(d) A slight change in arrangement of directions pertaining to the opening of cans or the serving of the product, or in the application of the name of the establishment or distributor or qualifications accompanying such name, does not necessitate reapproval by the Chief of Bureau of the label involved.

(e) The substitution on approved labels and approved markings of such abbreviations as "lb." for "pound," "oz." for "ounce," or the substitution of the word "pound" or "ounce" for the abbreviation does not necessitate the submittal to the Chief of Bureau of the changed labels or markings for approval.

(f) Brands and stamps which are approved by the Chief of Bureau for imprinting, with a prescribed harmless marking fluid, on meat or product the inspection legend, trade marks, and the like, may be duplicated in preparing transfer labels, such as gelatin labels, except that if the transfer label is smaller in size it will be necessary to submit such transfer label to the Bureau for approval.

SEC. 17.6. *Approved labels to be used only on products to which they are applicable.*—Labels shall be used only on products for which they are approved. They shall not be applied to any meat or product the container or covering of which bears any statement that is false or misleading or is so made, formed, or filled as to be deceptive or misleading.

SEC. 17.7. *Meat or product for foreign commerce; printing labels in foreign language permissible.*—Labels to be affixed to packages of any meat or product for foreign commerce may be printed in a foreign language and may show the statement of the quantity of contents in accordance with the usage of the country to which exported. The inspection legend and the establishment number shall in all cases appear thereon in English, but, in addition, may appear, literally translated, in foreign languages.

SEC. 17.8. *False or deceptive names; established trade names; false indication of origin or quantity; use of names of countries, States, etc.; "farm," "country," etc., qualified by word "style"; labeling of lard, oleo oil, oleo stearin, etc.*—(a) No meat or product, and no container thereof, shall be labeled with any false or

deceptive name, but established trade names which are usual to such articles and are not false or deceptive and which have been approved by the Chief of Bureau may be used.

(b) A label for meat or product which is in imitation of another food shall bear the word "imitation" immediately preceding the name of the food imitated and in the same size and style of lettering as in that name and immediately thereafter the words "made from" or equivalent statement and the names of the ingredients arranged in the order of their predominance.

(c) No statement, word, picture, design, or device which conveys any false impression or gives any false indication of origin or quality shall appear on any label. For example:

(1) Terms having geographical significance with reference to a locality other than that in which the product is prepared may appear on the label only when qualified by the word "style," "type," or "brand," as the case may be, in the same size and style of lettering as in the geographical term, and accompanied with a prominent qualifying statement identifying the country, State, Territory, or locality in which the product is prepared, using terms appropriate to effect the qualification. When the word "style" or "type" is used, there must be a recognized style or type of meat or product identified with and peculiar to the locality represented by the geographical term and the product must possess the characteristics of such style or type, and the word "brand" shall not be used in such a way as to be false or deceptive: *Provided*, That a geographical term which has come into general usage as a trade name and which has been approved by the Chief of Bureau as being a generic term may be used without the qualifications provided for in this paragraph. Hereafter the terms "frankfurter," "vienna," "bologna," "braunschweiler," "thuringer," "genoa," and their modifications, as applied to sausages, the terms "brunswick" and "irish" as applied to stews, and the term "boston" as applied to pork shoulder butts, need not be accompanied with the word "style," "type," or "brand" or a statement identifying the locality in which the product is prepared.

(2) The word "ham," without any prefix indicating the species of animal from which derived, shall be used on labels only in connection with pork hams. Ham shanks as such or ham shank meat as such or the trimmings accruing in the trimming and shaping of hams shall not be labeled "ham" or "ham meat" without qualification. When used in connection with a chopped product the term "ham" or "ham meat" shall not include the skin.

(3) The word "fresh" shall not be used on labels to designate meat or product which contains any sodium nitrate, sodium nitrite, saltpeter, potassium nitrite, or benzoate of soda or which has been salted for preservation.

(4) Such terms as "meat extract" or "extract of beef," without qualification, shall not be used on labels in connection with products prepared from organs or parts of the carcass other than fresh meat. Extracts prepared from any parts of the carcass other than fresh meat shall not be labeled "meat extract" but may be properly labeled with the true name of the parts from which prepared. In the case of extract in fluid form, the word "fluid" shall also appear on the label, as, for example, "fluid extract of beef."

(5) Such terms as "farm," "country," and the like shall not be used on labels in connection with meat and products unless such meat and products are actually prepared on the farm or in the country. However, if the articles are prepared in the same way as on the farm or in the country, these terms, if qualified by the word "style" in the same size and style of lettering, may be used. Sausage containing cereal shall not be labeled "farm style" or "country style, and lard not rendered in an open kettle shall not be designated as "farm style" or "country style."

(6) The term "leaf lard" is applicable only to lard prepared from fresh leaf fat.

(7) Oil, stearin, or stock obtained from beef or mutton fats rendered at a temperature above 170° F. shall not be designated as "oleo oil," "oleo stearin," or "oleo stock," respectively.

(8) When any meat or product is enclosed in a container along with a packing substance such as brine, vinegar, or agar agar jelly, a declaration of the packing substance shall be printed prominently on the label in connection with the name of product, as, for example, "frankfurts packed in brine," "beef tongue packed in agar agar jelly," or "lamb tongue packed in vinegar," as the case may be. The statement of the quantity of contents shall represent the weight of the drained product when removed from the container to the exclusion of the packing substance.

(9) The requirement that the label shall contain the name and place of business of the manufacturer, packer, or distributor shall not be considered to relieve any establishment from the requirement that its label shall not be misleading in any particular.

(10) The words "spice," "spices," and "spiced," without qualification shall not be used unless they refer to genuine natural spices.

(11) When lard or hardened lard is mixed with rendered pork fat or hardened rendered pork fat, the mixture shall be designated as "rendered pork fat" or "hardened rendered pork fat," as the case may be.

(12) When not more than 20 percent of beef fat, mutton fat, oleo stearin, vegetable stearin, or hardened vegetable fat is mixed with lard or with rendered pork fat, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of product, the words "beef fat added," "mutton fat added," "oleo stearin added," "vegetable stearin added," or "hardened vegetable fat added," as the case may be.

(13) When cereal, vegetable starch, starchy vegetable flour, dried milk, or dried skim milk is added to sausage within the limits prescribed under subsection 18.6 (e) [Reg. 18, sec. 6, par. 5, amdt. 8, May 8, 1935], there shall appear on the label in a prominent manner, contiguous to the name of the product, the name of each such added ingredient, as, for example, "cereal added," "with cereal," "potato flour added," "cereal and potato flour added," "dried skim milk added," "cereal and dried skim milk added," as the case may be.

(14) Tierces, barrels, and half barrels containing lard, rendered pork fat, and mixtures of edible fats composed in whole or in part of animal fats shall, immediately before or immediately after filling, be legibly marked on one end and on the side near that end with the true name of the product. Pails, tubs, drums, and similar containers of such products shall bear the true name of the product on the side at the time of filling.

(15) The term "meat" and the names of particular kinds of meat, such as beef, veal, mutton, lamb, and pork, shall not be used in such manner as to be misleading or deceptive.

(16) The terms "shankless" and "hockless" shall apply only to hams and pork shoulders from which the shank or hock has been completely removed, thus eliminating the entire tibia and fibula, or radius and ulna, respectively, together with the overlying muscle, skin, and other tissue.

(17) Product labeled "chili con carne" shall contain not less than 40 percent of meat, computed on the weight of the fresh meat. Hearts, cheek meat, head meat, or weasand meat may be used to the extent of 25 percent of the meat ingredient under specific declaration on the label. The mixture may contain not more than 8 percent of cereal.

(18) Product labeled "chili con carne with beans" shall contain not less than 25 percent of meat, computed on the weight of the fresh meat. Hearts, cheek meat, head meat, or weasand meat may be used to the extent of 25 percent of the meat ingredient under specific declaration on the label.

(19) Product labeled "corned beef hash" shall contain not less than 35 percent of corned beef. The basis of computation shall be the weight of the cooked and trimmed beef.

(20) As used on labels of meat or product, the term "gelatin" shall mean (a) the jelly prepared in official establishments by cooking pork skin, tendons, or other connective tissue from inspected and passed product, and (b) dry commercial gelatin or the jelly resulting from its use.

(21) The designation "vegetable fat" is applicable to vegetable oil, vegetable stearin, or a combination of such oil and stearin, whereas the designations "vegetable oil" and "vegetable stearin" shall be applicable only to the oil and the stearin, respectively.

(22) The term "baked" shall apply only to the meat or product which has been cooked by the direct action of dry heat and for a sufficient time to permit the meat or product to assume the characteristics of a baked article, such as the formation of a brown crust on the surface, rendering out of surface fat, and the caramelization of the sugar if applied.

(23) Coverings shall not be of such color design, or kind as to be misleading or deceptive with respect to color, quality, or kind of meat or product to which they are applied. For example, transparent or semitransparent coverings for such articles as sliced bacon or pork sausage shall not bear lines or other designs of red or other color which give a false impression of leanness of the

meat or product, and transparent or semitransparent coverings shall not have an amber or smoked color of such shade, degree or intensity as to give a false impression with respect to smoking or degree of smoking of the meat or product.

Sec. 17.9. *Labeling meat or product prepared with artificial coloring, artificial flavoring, or preservative.*—Meat or product which bears or contains any artificial coloring, artificial flavoring, or preservative shall bear labeling stating that fact.

(a) Artificial coloring of edible fats shall be declared on the label in a prominent manner and contiguous to the name of the product by the words "artificially colored."

(b) When meat or product is placed in casings to which artificial coloring is applied under subsection 18.6 (c) [Reg. 18, sec. 6, par. 3, amdt. 7, July 25, 1933], there shall appear on the label in a prominent manner and contiguous to the name of the meat or product the words "artificially colored": *Provided*, That if the casing is removed from the meat or product at the establishment and there is evidence of the artificial coloring on the surface of the meat or product, there shall appear on the label in a prominent manner and contiguous to the name of the meat or product the words "artificially colored"; *And provided further*, That when the casing is colored prior to its use as a covering for meat or product, there shall appear on the label in a prominent manner and contiguous to the name of the meat or product the words "casing colored."

(c) When any artificial flavoring is added to meat or product, there shall appear on the label in prominent letters and contiguous to the name of the meat or product the words "artificially flavored."

(d) When any benzoate of soda is added to meat or product, there shall appear on the label in prominent letters and contiguous to the name of the meat or product a statement showing the presence and percentage of such benzoate of soda.

(e) Containers of meat packed in borax or other preservative for export to a foreign country which permits the use of such preservative shall, at the time of packing, be marked "for export," followed on the next line by the words "packed in preservative" or such equivalent statement as may be approved for this purpose by the Chief of Bureau, and directly beneath this there shall appear the word "establishment" or abbreviation thereof, followed by the number of the establishment at which the product is packed. The complete statement shall be applied in a conspicuous location and in letters not less than 1 inch in height.

Sec. 17.10. *Reuse of inspection marks; reuse of containers bearing marks of inspection, labels, etc., requirements regarding.*—(a) No Federal inspection marks which have been previously used shall be used again for the identification of any meat or product, except as provided for in subsection (b) of this section.

(b) All stencils, marks, labels, or other devices on previously used containers, whether relating to any meat or product or otherwise, shall be removed or obliterated before such containers are used for any meat or product, unless such stencils, marks, labels, or devices correctly indicate the article to be packed therein and such containers are refilled under the supervision of a Bureau employee.

Sec. 17.11. *Labeling, filling of containers, handling of labeled products to be only in compliance with regulations.*—(a) All labeling of meat and products required to be inspected by Bureau employees shall be in compliance with the regulations in this subchapter.

(b) No person shall apply or affix, or cause to be applied or affixed, any label to any article prepared or received in an official establishment, or to any container thereof, except in compliance with the regulations in this subchapter.

(c) No person shall, in an official establishment, fill or cause to be filled, in whole or in part, any container with any article required by the regulations in this subchapter to bear a label, except in compliance with the regulations in this subchapter.

(d) No person shall remove or cause to be removed from an official establishment any meat or product bearing a label unless such label be in compliance with the regulations in this subchapter.

Sec. 17.12. *Relabeling product, requirements regarding.*—When it is claimed by an official establishment that some of its labeled meat or product which has been transported from the establishment is in need of relabeling on account of the labels' having become mutilated or otherwise damaged, the requests for relabeling the product shall be sent to the Bureau and accompanied with a statement of the reasons therefor. Labeling material intended for relabeling inspected and passed meat or product shall not be transported from an official

establishment until permission has been received from the Bureau. The relabeling of inspected and passed meat or product with official labels shall be done under the supervision of an inspector of the Bureau. The establishment shall reimburse the Bureau in accordance with regulations of the United States Department of Agriculture for any cost involved in supervising the relabeling of such meat or product.

SEC. 17.13. *Distribution of labels bearing an inspection legend.*—(a) Labels, wrappers, and cartons bearing an inspection legend and the establishment number shall not be forwarded from one official establishment to another, except by permission of the Chief of Bureau.

(b) Labels, wrappers, and cartons bearing an inspection legend but not the establishment number may be transported from one official establishment to another without referring the matter to the Chief of Bureau, provided such shipments are made with the permission and under the supervision of the inspector in charge at the station of origin, who will notify the inspector in charge at destination concerning the date of shipment of the labeling material and the character and quantity of the materials involved. No such material shall be used at the establishment to which it is shipped unless approved for such establishment by the Chief of Bureau.

(6) Subsection (b) of section 18.6 [Reg. 18, sec. 6, par. 2, amdt. 4, October 19, 1925] is amended to read as follows:

(b) There may be added to meat or product, with declaration when required under parts 16 and 17 [Regs. 16 and 17], common salt, sugar (sucrose), refined corn sugar (dextrose), wood smoke, a vinegar, spices, sodium nitrate, sodium nitrite, saltpeter, and potassium nitrite. Benzoate of soda may be added to meat or product only with declaration as provided for under parts 16 and 17 [Regs. 16 and 17].

(7) Paragraph (3) of subsection (c) of section 18.6 [Reg. 18, sec. 6, par. 3 (c), amdt. 7, July 25, 1933] is amended to read as follows:

(3) They shall be declared as required under sections 16.14 [Reg. 16, sec. 3, par 2] and 17.9.

(8) Section 27.18 [Reg. 27, sec. 10] is amended to read as follows:

SEC. 27.18. *Marking and labeling of meat or product U. S. inspected and passed for importation; application of inspection legend.*—(a) In addition to the name of the country of origin, which shall be preceded by the words "product of," meat or product offered for importation, whether or not enclosed in an immediate or true container, shall bear such other marks, stamps, brands, or labels as are necessary for compliance with part 16 [Reg. 16]. When such marks are imprints of stamps or brands and are made with marking fluid, the latter shall be harmless and of a kind to give permanency to the imprints. In case the name of the country of origin appears as part of an official stamp or brand of the National Government and such name is prominently and legibly displayed, the words "product of" may be omitted from such marking.

(b) The immediate or true container of meat or product offered for importation shall bear a label showing (1) the name of product; (2) the name of the country of origin preceded by the words "product of," which statement shall appear immediately under the name of product; (3) the word "Ingredients" followed by a list of the ingredients in case of meats or products fabricated from two or more ingredients but not meats or products for which definitions and standards of identity have been prescribed by the regulations contained in this subchapter; (4) the name and place of business of the manufacturer, packer, or distributor, qualified by a phrase which reveals the connection that such person has with the product, no part of which statement shall be misleading; and (5) an accurate statement of the quantity of contents. The labeling required in this subsection for containers shall be in addition to the marking of the product under subsection (a) of this section.

(c) (1) All outside containers of meat and products which have been inspected and passed in compliance with this part shall be marked by the inspector, or under his supervision, "U. S. Inspected and Passed by Department of Agriculture," or authorized abbreviation thereof and with the name or abbreviation of the name of the official station having jurisdiction over the inspection.

(2) To each immediate or true container of meat or product which has been inspected and passed in compliance with this part and which is to be removed from the outside container at a place other than an official establishment, and thereafter to be transported in interstate or foreign commerce or to an official establishment, there shall be securely affixed, under the supervision of an in-

spector, a sticker, approved by the Chief of Bureau, bearing an inspection legend and an identifying number.

(3) To each immediate or true container of meat or product which has been inspected and passed in compliance with this part and which is removed from an outside container at an official establishment, a sticker bearing an inspection legend and the establishment number shall be securely affixed, before the same shall be allowed to leave the establishment.

Done at Washington, D. C., this 25th day of February 1941.
Witness my hand and the seal of the Department of Agriculture.

GROVER B. HILL,

Acting Secretary of Agriculture.



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